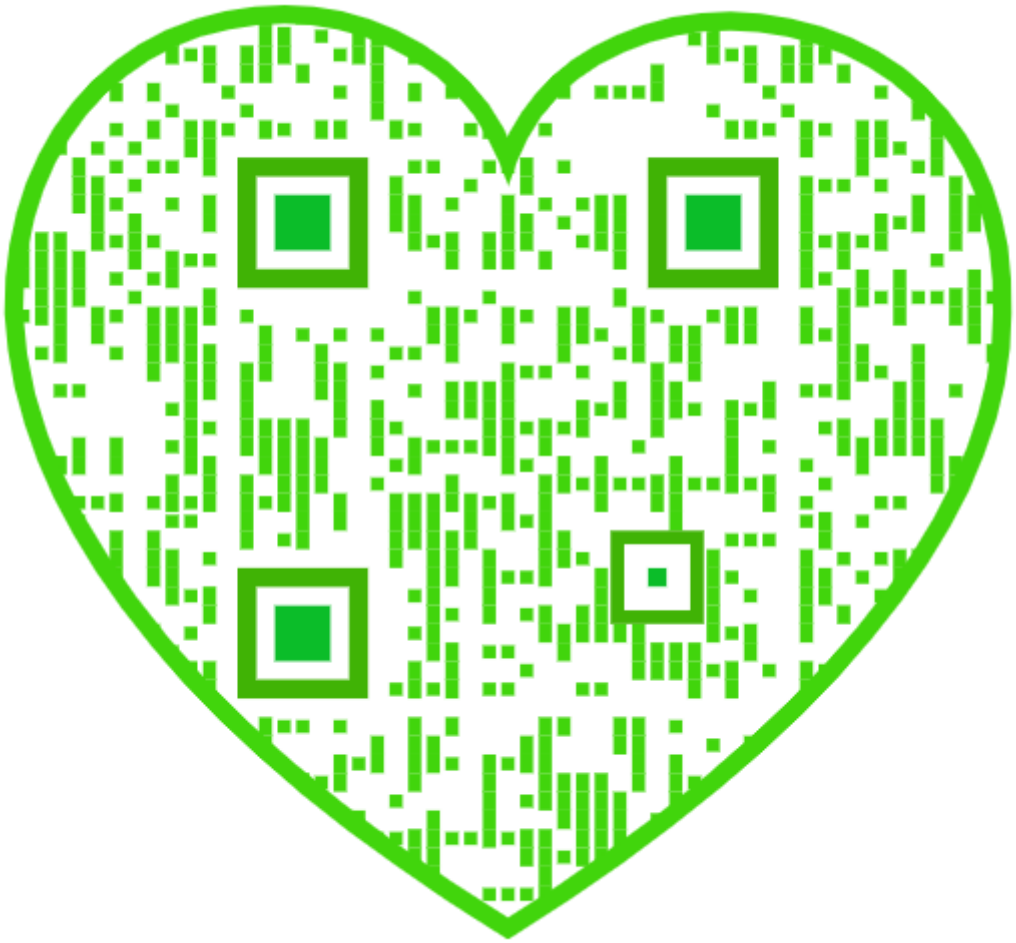

REFRIGERATION

A PRACTICAL TREATISE ON THE PRODUCTION OF LOW TEMPERATURES AS APPLIED TO THE MANUFACTURE OF ICE AND TO THE DESIGN AND OPERATION OF COLD STORAGE PLANTS

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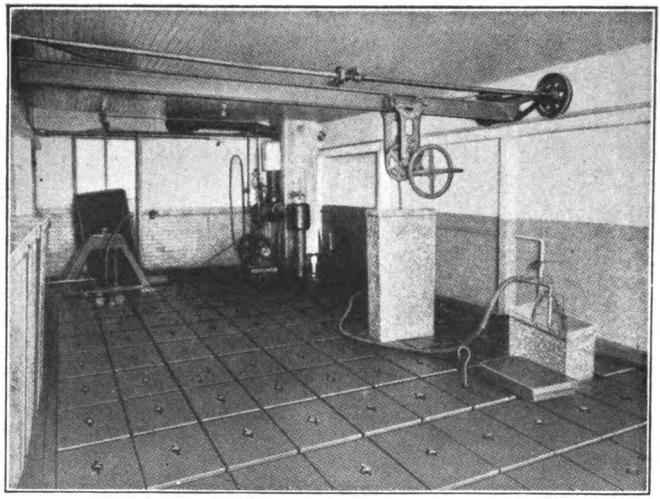
INTRODUCTION

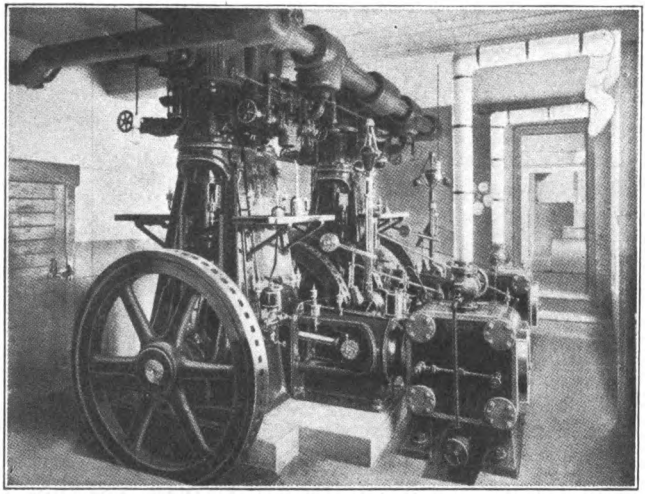
THE production of low temperatures by artificial means is centuries old and even the methods involving the use of liquefied gases have been known since 1850. It is only in the last few years, however, that cold storage methods have been extensively applied, and very few of us stop to realize the influence which this means of preserving our meats, fish, poultry, vegetables, etc., has had upon the marketing of our perishable produce. Perhaps we sometimes feel that the cold storage companies often make an unfair use of their powers of control in order to manipulate prices, but certainly in the end the results make for the general welfare of the public.

¶ The most efficient and probably the most widely used method of producing low temperatures — the ammonia process — is extensively used in the manufacture of artificial ice. This has become an exceedingly important industry, particularly in climates where no natural ice is possible except by a long freight haul. Both the *can* and the *plate* systems are carefully treated and minute details in regard to design and operation of a plant are given.

¶ The author has treated the subject from a practical rather than from a theoretical standpoint, giving only enough physical theory on the problems of heat measurement, pressure, and temperature to make the text understandable. It is the hope of the publishers that the book will be of interest to a wide circle of readers.



ICE FREEZING PLANT OPERATED WITH ICE CREAM PLANT
Courtesy of Frick Company, Waynesboro, Pennsylvania



ENGINE ROOM OF ICE CREAM PLANT MAKING 2,000 GALLONS DAILY
Courtesy of Frick Company, Waynesboro, Pennsylvania

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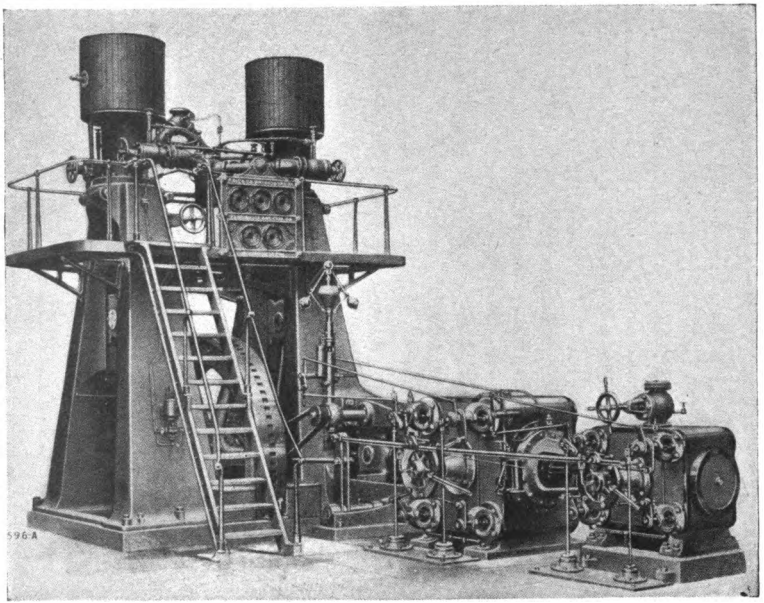


AMMONIA COMPRESSOR DRIVEN BY TANDEM-COMPOUND CORLISS ENGINE
Courtesy of Frick Company, Waynesboro, Pennsylvania

REFRIGERATION

PART I

Historical. Just as, in the realm of applied electricity, progress has been made, not by accidental discoveries and fortunate inventions, but by careful study and application of principles learned in scientific research, so refrigeration is produced mechanically with apparatus designed and perfected by applying known principles. The history of the refrigerating machine is a history of steady growth and development. As knowledge of physical and chemical laws has become more extensive, particularly as related to the action of gases and heat transfers, the refrigerating machine has been improved, until to-day it is able to make ice that can be sold in competition with the product of Nature's factory. History shows that ice was used for domestic purposes as early as the time of Nero, this monarch having had ice houses built in Rome for storing natural ice. Moreover, it is believed that the ancients had knowledge of means to produce refrigeration by artificial processes, as by the evaporation of water or other liquid in strong air-currents. Also, they are thought to have used freezing mixtures of various kinds, one of the most common being that of salt and ice, as used by every housekeeper of to-day in making frozen creams.

When one considers that all refrigeration is produced by the evaporation of certain liquids, it is seen at once that the ancients used the right principles, whether or not their history—if it could be better known to-day—would show that they had mechanical genius and inventive capacity sufficient to develop a practical machine for producing refrigeration mechanically. Antiquarian researches have shown that in certain particulars the mechanical genius of the ancients was greater than that of our own day; and we may well wonder whether or not they were able to develop a successful refrigerating machine. Whatever knowledge the ancients may have possessed

along these lines, was lost in the various upheavals that convulsed the world down to the end of the Dark Ages, at which time modern history begins. Records since that time show that the cooling effect obtained by dissolving certain salts was recognized as a process some three hundred years ago, the method having first been used about 1607, and later, 1762, by Fahrenheit.

Mechanical apparatus for producing cold dates from a much more recent period, the first authentic record of any such invention being the machine of Dr. Cullen for evaporating water under a vacuum. This machine was put in operation about 1755. About this time, also, experiments were made in France by Lavoisier, for using ether in refrigerating machines; but little or nothing came of either of these men's efforts, and it was not until the early part of the nineteenth century that refrigeration by mechanical means began to assume a practical form. About 1810, Leslie experimented with a machine using sulphuric acid and water; and in 1824 a machine was patented by Vallance, in which dry air was circulated over shallow trays of water, the resulting evaporation abstracting a large amount of heat; this latter process for cooling water was used in India from a time prior to the dawn of modern history.

From the beginning of the nineteenth century on, the development of the refrigerating machine was rapid and continuous. Various machines using liquids as the working medium were employed. Until within the last thirty or forty years, however, refrigerating machines met with little success, the inventors in most cases being compelled to stand the heavy cost of development, with little or no returns. An interesting point in connection with the development of mechanical refrigeration, is seen in the fact that physicians were numbered largely in the list of those developing new machines, this presumably being due to the necessity felt in medical circles for cold water and ice to be used in the treatment of diseases. Thus the early physicians who used their substance in an effort to develop a machine to alleviate suffering, were philanthropic heroes of the first type.

Air-Machine. About 1845, Dr. Gorrie invented the *cold-air* refrigerating machine, which was later developed by Windhausen, Bell, Coleman, Haslam, and others. Thus the air-machine invented by a physician was the first successful refrigerating machine used in

commercial work; and for a number of years machines constructed on this plan were used exclusively for transporting meats and perishable products over-sea. This was the first large application of mechanical refrigeration. On account of the advantages incident to the absence of any obnoxious gases in the cold-air machine, this type of refrigerating apparatus has been largely used on shipboard even to the present day, notwithstanding the fact that this machine is recognized as having lower mechanical efficiency than other types on the market.

After the invention of Dr. Gorrie, the next important step in development was the invention of the *ammonia absorption* process, by Carré, in 1850; and between 1850 and 1860, independent inventors in Australia and the United States were working to improve the *ether* machine invented by Perkins many years previously. Machines of this type were put in commercial use in Ohio and in England about 1859.

From this time to the present day, there has been no question as to the commercial practicability of machines for producing mechanical refrigeration, and inventors have successively brought out various designs of cold-air compression machines, ammonia and carbon dioxide machines operating on the compression plan, the ammonia absorption system, and the dual system of absorption refrigeration.

Aside from this, there have been at various times a number of special machines in operation; but for commercial purposes on a large scale, the proposition has narrowed itself down to a choice between *ammonia or carbon dioxide compression machines* and *absorption machines using ammonia or a dual liquid.* There is endless discussion among engineers as to which of these two systems is the better, and the matter seems likely not to be settled definitely until some radical change in method of operation or design is made in one or both of the systems. The end of development in designing and constructing refrigerating machinery is not yet; and progressive men confidently expect to see marked changes in the recognized procedure along these lines at no very distant date.

Definitions. Refrigeration may be defined as a process of cooling. It is artifically or mechanically performed by transferring the heat contained in one body to another, thereby producing a con-

dition or state commonly called *cold*, but which is in fact an absence of heat. The terms *hot* and *cold* are entirely relative, and have reference to the manner in which the heat of substances affects the senses. It is quite possible for a substance that feels cold to one person to feel hot to another, so that the terms *hot* and *cold* have no reference whatever to the absolute amount of heat in a given substance. One substance may feel colder to a person than another, and yet contain more heat than the substance that feels warmer. In considering a transfer of heat from one substance to another, as in a refrigerating machine, the student should bear in mind the process by which a steam engine operates, and remember that the working of a refrigerating machine is exactly the reverse of engine operation.

An engine converts heat into mechanical work, while the refrigerating machine converts mechanical work into heat, doing this in such a way as in the end to produce cold. It thus turns out that in order to produce cold in a refrigerating machine, heat must be expended; and this is one of the most puzzling points that the uninitiated man has to ponder over in taking up a study of refrigeration. The explanation is found in the first law of thermodynamics, which states that heat and work, or mechanical energy, are mutually convertible, and that heat cannot be raised from a lower to a higher level of temperature—as in passing from a cold to a hot body—without the expenditure of external energy. This energy, in the case of refrigerating machines, is finally lost in the cooling water that passes from the condensers and other parts of the cooling equipment at a temperature higher than when brought to the plant.

By the expenditure of energy in performing mechanical work, heat is abstracted from one substance and transferred to another at a higher temperature; and the substance from which heat is taken then becomes cold to the senses, and its exact temperature or *sensible heat* is determined by the use of thermometers. In a word, then, a refrigerating machine is a *heat pump*; and in studying such apparatus, it becomes necessary to learn something of *heat* and the units used in measuring it, as well as the method of effecting its measurement in any substance.

Heat. Unfortunately scientists have never been able to determine the exact nature of heat; but it is pretty well agreed among

authorities that heat is a form of energy manifesting its presence in a substance by producing a kind of motion among the molecules of which the substance may be considered as made up. The molecules are supposed to be separated by a certain distance at any given temperature of the substance, this distance in the case of a gas being great as compared to the size of the molecules themselves. Molecules are considered as being round and as being in rapid vibratory motion, which motion is much more rapid and intense as the temperature of the substance rises by reason of the addition of heat. So long as the kinetic energy manifesting itself in this motion is not great enough to overcome the force of cohesion—which exists between the molecules of all substances and between all parts of the universe—this substance retains its form; but as soon as the force of cohesion is overcome, there is a change of state, and a solid substance changes to the liquid form, or a liquid to the gaseous state. On the other hand, the reverse changes in state take place when the substance is cooled, for, as the temperature falls, the vibratory motion is less intense, and the distance between molecules becomes less, until the force of cohesion acts with sufficient effect to reduce the gaseous substance first to the liquid, and then, as the temperature continues to fall, to the solid state.

A moment's consideration will show that different substances require widely different changes of temperature to effect a change of state. Thus metals like iron fuse or melt at a temperature which will vaporize other metals like zinc and tin. This temperature, however, is many degrees higher than that required to vaporize liquid substances, such as water, which, although it exists in the solid form, is at ordinary temperatures a liquid. In the case of substances in the gaseous form, such as air, a comparatively large drop in temperature must be produced by refrigeration before the force of cohesion acts with sufficient effect to reduce the gas to liquid form. These illustrations of the manner in which the degree of heat effects change in the state of substances, show why it is regarded as a form of energy and motion. That heat is not a material substance, is shown conclusively by the fact that the weight of a substance is unchanged no matter how hot or cold it may be, and that a given quantity of a substance will retain the same weight in the liquid or gaseous state as when existing as a solid.

Units of Heat Measurement. As there is no way to make direct measurement of the motion of molecules, the heat in a given amount of substance at a certain temperature cannot be measured directly. It can be measured only by the effect produced in performing work or in changing the state of some other substance. It is therefore evident that the measurement of energy in the form of heat is an entirely relative or comparative process. When a ball of iron at a certain temperature contains enough heat to melt a given amount of ice, and when heated to another temperature melts twice as much ice, it evidently contains twice as much heat energy in the second case as in the first instance. For convenience in practical operation, scientists have established an arbitrary heat unit by which all amounts of heat may be measured, this unit being the amount of heat necessary to raise unity weight of water, at its maximum density, one degree in temperature. Water has its maximum density at 39.1 degrees F. or 4 degrees C.; and the unit of measurement, therefore, is *the amount of heat that will raise one pound of water from* 39 *to* 40 *degrees F. or from* 4 *to* 5 *degrees C.*, the former being the *British thermal unit*, and the latter the *thermal unit*. For convenience it is customary to use the letters B. T. U. as an abbreviation for the first of these units; and unless otherwise specified, all heat units mentioned in the present treatise will be B. T. U., or British thermal units.

There is a third unit used in France, known as the *calorie*, which is based on the French decimal system of measurement. A calorie is the amount of heat that will raise the temperature of one kilogram of water from 4 to 5 degrees C. Since one degree C. is 9/5 of a degree F. it follows that the thermal unit is 9/5 times as large as the B. T. U. Also, a kilogram is the same as 2.2 pounds of water, so that the calorie is the same as 2.2 thermal units or 3.96 B. T. U. Each of these units of heat measurement has reference to the actual amount of heat—or, in other words, to the total molecular energy in a substance—and has no reference to the sensible heat, or temperature, of the substance.

Sensible heat, or *temperature*, is heat as manifested to our senses by a substance, and is determined accurately by measuring with a *thermometer*. We feel a substance, and say that it is hotter or colder than another body which we feel at the same time, but, owing to the imperfection of our senses, it is not possible to determine accurately just how much hotter or colder it is. Still more is it impossible to

ascertain by the sense of touch the temperature of a substance taken alone. It is because of this imperfection of the senses that the instruments known as *thermometers* are used. There are three kinds of these instruments in use; but only one of them is used to any extent in practical work in the United States. All three thermometers are constructed in the same way and operate on the same principle, the difference consisting solely in the method of graduating the scales of the three instruments.

Measurement of temperature or sensible heat is effected in all cases by noting the expansion of certain substances when brought in contact with varying amounts of heat. Substances used for temperature measurement in thermometers may be in any one of the three natural states of matter—namely, solid, liquid, or gaseous; but for all ordinary work, liquids are used, the expansion in the case of solids being too small with ordinary temperatures to be readily measured by the eye on a thermometer scale; while, on the other hand, the expansion of gases is far too large for such measurement. In order that the thermometer may be in condition for use at all times, it is essential that the liquid used be such as will not freeze or change into the gaseous form at the ordinary temperatures for which the instrument is designed to be used. Two materials that have been found to satisfy these requirements are *mercury* and *alcohol*, the former of these being used because it does not boil except at a very high temperature, while alcohol, on the other hand, freezes at such a low temperature (−203F.) that it may be used in the thermometers for refrigeration. Only one of these substances, generally, is used in a single thermometer; but in the case of instruments designed for automatically recording maximum and minimum temperatures, tubes using the two liquids on the same instrument are employed. As alcohol boils at 172.4° F., it cannot be used for high-temperature work, and is suitable only in cold stores and other places where low temperatures are to be recorded.

Much skill is required to make accurate thermometers, and great care must be taken in graduating the scale on the tube. Cheap thermometers having the scale on the frame carrying the mercury tube are of little or no value in careful work, and it is always preferable to use instruments having the graduations on the glass itself. Even then, in making the graduations allowances must be made

for the expansion of the glass at different temperatures and for the fact that the bore of the tube cannot be depended on to have a uniform size.

Having sealed the mercury in its tube, the next step in making a thermometer is to determine the *fixed points*, the lower one being that point in the tube at which the mercury stands when placed in melting ice, and the higher fixed point being that at which the mercury stands when placed above water boiling under standard pressure. When these two points have been determined and etched on the tube, the graduation of the space between is a matter of calculation and measurement, taking care that allowances are made for all irregularities of the tube.

There are three methods of graduating thermometer scales, known respectively as the *Fahrenheit*, *Centigrade*, and *Réaumur*, the names being taken from the inventors of the respective methods. It is customary to use the initial letters—F., C., and R.—of these names as abbreviations, as has already been done in this text. Where temperatures below the zero point of a scale are denoted, the subtraction or minus sign of arithmetic is placed before the figure denoting the number of degrees. Thus, − 5 F. would mean five degrees below the zero point on the Fahrenheit scale. On this scale, the freezing point of water is marked 32 degrees, the zero point consequently being 32 degrees below freezing. At sea-level, water under atmospheric pressure boils at 212 degrees F., while the absolute zero point of the scale, *i.e.*, the point at which there is no molecular motion of any substance, is 460.6 (approximately 461) degrees below zero, or 492.6 (approximately 493) degrees below the point at which water freezes. Experimenters have never been able to reduce the temperature of any substance to absolute zero (that is, to abstract all the heat energy from any substance); and the figure named is not from positive measurement, but the result of calculations made on the behavior of gases. For one degree F., a perfect gas will expand or contract about 1/493 part of its volume; and for one degree C., the change in volume is about 1/273 part. This, taken in connection with the conception of heat as the manifestation of the energy of molecular motion, directly proportional to the expansion or contraction of a substance, gives −493° F. and −273° C. as the points on the respective scales at which there would be no molecular motion. Some idea

of the intense cold at *absolute zero* may be had by considering the fact that melting ice is as much warmer than any substance at the absolute zero point as molten solder is warmer than the ice.

On the Centigrade scale, the freezing point of water is marked "0," and the boiling point "100," the interval being divided into one hundred degrees. This scale is universally employed in scientific work, there being many advantages incident to the use of the decimal system in calculations. The Réaumur scale also has the freezing point at zero, but the boiling point is marked "80." This scale is used in some parts of Europe, particularly in brewery work, but has little to recommend it. It is seen that 180 degrees on the F. scale corresponds to 100 degrees C., so that 1 degree C. is 9/5 degree F. To change a Fahrenheit temperature to Centigrade, subtract 32 degrees, and multiply the result by 5/9. To change C. to F., multiply by 9/5, and add 32 degrees. Table I, page 10, gives a comparison of the three thermometer scales; by reference to this table, the labor of calculation may be avoided.

The *specific heat* of a body or substance is its capacity for absorbing heat, as compared with the capacity of water. Thus, in this case also, the measurement of heat is relative, being referred to the heat-absorbing capacity of water as the unit. As the specific heat of a unit weight of water is taken as unity, the specific heat of other substances is less than unity, being smaller than the unit in almost every case. It has already been shown that the unit of absolute heat measurement (B. T. U.) is the amount of heat that will raise the temperature of 1 pound of water 1 degree F. at the temperature of maximum density; and as the specific heats of other substances are less than that of water, we may define the specific heat of any substance as being that proportion of a B. T. U. which is required to raise the temperature of one pound of the substance one degree.

There is some variation in the amount of heat required to raise the temperature of a substance one degree at different temperatures; but for practical purposes in refrigeration, this may be neglected, the difference being of importance only for those engaged in minute scientific calculations. It is worth noting, however, that this variation must be considered in dealing with the specific heat of gases, as in this case it is of considerable importance, the specific heat of the gas varying by quite appreciable amounts under different con-

TABLE I

Thermometer Scales

Fahr.	Cent.	Reau.	Fahr.	Cent.	Reau.	Fahr.	Cent.	Reau.
212	100	80	120	48.9	39.1	30	— 1.1	— 0.9
210	98.9	79.1	118	47.8	38.2	28	— 2.2	— 1.8
208	97.8	78.2	116	46.7	37.3	26	— 3.3	— 2.7
206	96.7	77.3	114	45.6	36.4	24	— 4.4	— 3.6
204	95.6	76.4	112	44.4	35.6	22	— 5.6	— 4.4
202	94.4	75.6	110	43.3	34.7	20	— 6.7	— 5.3
200	93.3	74.7	108	42.2	33.8	18	— 7.8	— 6.2
198	92.2	73.8	106	41.1	32.9	16	— 8.9	— 7.1
196	91.1	72.9	104	40	32	14	—10	— 8
194	90	72	102	38.9	31.1	12	—11.1	— 8.9
192	88.9	71.1	100	37.8	30.2	10	—12.2	— 9.8
190	87.8	70.2	98	36.7	29.3	8	—13.3	—10.7
188	86.7	69.3	96	35.6	28.4	6	—14.4	—11.6
186	85.6	68.4	94	34.4	27.6	4	—15.6	—12.4
184	84.4	67.6	92	33.3	26.7	2	—16.7	—13.3
182	83.3	66.7	90	32.2	25.8	0	—17.8	—14.2
180	82.2	65.8	88	31.1	24.9	— 2	—18.9	—15.1
178	81.1	64.9	86	30	24	— 4	—20	—16
176	80	64	84	28.9	23.1	— 6	—21.1	—16.9
174	78.9	63.1	82	27.8	22.2	— 8	—22.2	—17.8
172	77.8	62.2	80	26.7	21.3	—10	—23.3	—18.7
170	76.7	61.3	78	25.6	20.4	—12	—24.4	—19.6
168	75.6	60.4	76	24.4	19.6	—14	—25.6	—20.4
166	74.4	59.6	74	23.3	18.7	—16	—26.7	—21.3
164	73.3	58.7	72	22.2	17.8	—18	—27.8	—22.2
162	72 2	57.8	70	21.1	16.9	—20	—28.9	—23.1
160	71.1	56 9	68	20	16	—22	—30	—24
158	70	56	66	18.9	15.1	—24	—31.1	—24.9
156	68.9	55.1	64	17.8	14.2	—26	—32.2	—25.8
154	67.8	54.2	62	16.7	13.3	—28	—33.3	—26.7
152	66.7	53.3	60	15.6	12.4	—30	—34.4	—27.6
150	65.6	52.4	58	14.4	11.6	—32	—35.6	—28.4
148	64.4	51.6	56	13.3	10.7	—34	—36.7	—29.3
146	63.3	50.7	54	12.2	9.8	—36	—37.8	—30.2
144	62.2	49.8	52	11.1	8.9	—38	—38.9	—31.1
142	61.1	48.9	50	10	8	—40	—40	—32
140	60	48	48	8.9	7.1	—42	—41.1	—32.9
138	58.9	47.1	46	7.8	6.2	—44	—42.2	—33.8
136	57.8	46.2	44	6.7	5.3	—46	—43.3	—34.7
134	56.7	45.3	42	5.6	4.4	—48	—44.4	—35.6
132	55.6	44.4	40	4.4	3.6	—50	—45.6	—36.4
130	54.4	43.6	38	3.3	2.7	—52	—46.7	—37.3
128	53.3	42.7	36	2.2	1.8	—54	—47.8	—38.2
126	52.2	41.8	34	1.1	0.9	—56	—48.9	—39.1
124	51.1	40 9	32	0	0	—58	—50	—40
122	50	40						

ditions of pressure and volume as brought about by varying temperature. As the capacity of a substance for absorbing heat is determined directly by its specific heat, and as all refrigerating work is done to dispose of the heat absorbed by substances, it is evident

at once that a knowledge of the specific heats of various substances is of first importance to those concerned with refrigerating work.

Aside from leakage and conduction losses, the refrigeration that must be performed in any case depends directly on the specific heat of the substance to be cooled; and it is on account of this fact that scientists and practical refrigerating men have devoted a great deal of time and attention to the accurate determination of the specific heat of all substances and materials ordinarily handled in refrigerating establishments.

Owing to the inherent difficulty in determining the specific heat of a subtance, values obtained by independent investigators have been found at times to differ, but Table II gives the figures commonly accepted for a number of the more important substances, while Table III gives the specific heat and the specific gravity of beer wort. By the use of these tables, it is possible to calculate in any given case the amount of refrigeration that will be required to handle a known quantity of goods, the leakage of heat through the insulating material of the cold stores being previously determined by experiment.

Latent heat is a term used to designate the quantity of heat absorbed or given up by a substance to effect change of state without a change of temperature. Thus one pound of ice at 32 degrees, on being melted into water at the same temperature, absorbs 142.65 heat units; and one pound of water at 212 degrees, when evaporated into steam at the same temperature, absorbs 970.4 units. It is this absorption of heat on change of state that causes cooling by the evaporation of water and other liquids. For each pound of water evaporated at atmospheric pressure, about 970 B. T. U. are absorbed, and become latent in the vapor passing off from the water. This heat must be taken up from the surrounding objects, which are thereby cooled. One pound of water evaporated, then, is sufficient to cool 966 pounds of water one degree. This is the principle used in all practical refrigerating machines of the present time; but it is impracticable to use water for the evaporating liquid, on account of the fact that it boils at a comparatively high temperature, the temperature at atmospheric pressure being 212 degrees F., while that of liquid ammonia, for example, at the same pressure is − 28 degrees. This is the main reason why ammonia is used so largely in refrigerating work, in spite

TABLE II

Specific Heat of Various Substances Under Constant Pressure

SOLIDS

Copper	0.0951	Cast Iron	0.1298	
Gold	0.0324	Lead	0.0314	
Wrought Iron	0.1138	Platinum	0.0324	
Steel (soft)	0.1165	Silver	0.0570	
Steel (hard)	0.1175	Tin	0.0562	
Zinc	0.0956	Ice	0.5040	
Brass	0.0939	Sulphur	0.2026	
Glass	0.1937	Charcoal	0.2410	
Oak	0.570	Brickwork	0.200	
Pine	0.650	Stone	0.270	
Cast Iron	0.130	Marble	0.209	to 0.215
Coal	0.241	Fat Beef	0.60	
Coke	0.203	Lean Beef	0.77	
Fish	0.70	Fat Pork	0.51	
Chicken	0.80	Veal	0.70	
Eggs	0.76	Fruit and Vegetables	0.50	to 0.93

LIQUIDS

Water	1.0000	Milk	0.90
Alcohol	0.7000	Lead (melted)	0.0402
Mercury	0.0333	Sulphur (melted)	0.2340
Benzine	0.4500	Tin (melted)	0.0637
Glycerine	0.5550	Sulphuric Acid	0.3350
Strong Brine	0.700	Oil of Turpentine	0.4260
Vinegar	0.920	Anhydrous Ammonia	1.020
Cream	0.680	Carbonic Acid	0.980

GASES

	Constant Pressure	Constant Volume
Air	0.23751	0.16847
Oxygen	0.21751	0.15507
Nitrogen	0.24380	0.17273
Hydrogen	3.40900	2.41226
Superheated Steam	0.48050	0.34600
Carbonic Oxide	0.24790	0.17580
Carbonic Acid	0.21700	0.15350
Ammonia	0.393	0.508

of the fact that its latent heat is but little more than half that of water (or 587 B. T. U.) when expanded at atmospheric pressure.

The temperature at which a solid changes to the liquid form is known as its *temperature of fusion*; and that at which it passes into the form of vapor is known as the *temperature of vaporization.* Similarly, we have the terms *latent heat of fusion* and *latent heat of*

vaporization, or the heat required in each case to effect the change in state of the substance without changing its temperature.

Table IV gives the temperatures and latent heats of fusion and vaporization for a number of substances for which this data has been determined by experiment. It will be noticed from the blank spaces in the table, that considerable is yet to be learned on this subject in regard to some substances. Thus, for example, the temperature at which alcohol may be changed to the solid form has never been

TABLE III

Specific Heat and Specific Gravity of Beer Wort

Strength of Wort in % after Balling	Corresponding Specific Gravity	Corresponding Specific Heat	Strength of Wort in % after Balling	Corresponding Specific Gravity	Corresponding Specific Heat
8	1.0320	.944	15	1.0614	.895
9	1.0363	.937	16	1.0657	.888
10	1.0404	.930	17	1.0700	.881
11	1.0446	.923	18	1.0744	.874
12	1.0488	.916	19	1.0788	.867
13	1.0530	.909	20	1.0832	.861
14	1.0572	.902			

determined, as no process has ever been devised for freezing this liquid. Then, again, the vaporization of tin and lead takes place at such high temperatures as to make accurate measurement impossible by any known means of recording temperatures.

Unit of Plant Capacity. Ordinarily the capacity of a refrigerating machine or plant is stated in *tons*—that is, one ton is the heat equivalent of a 2,000-pound ton of ice at 32 degrees F., melted into water at the same temperature; or, conversely, the amount of heat that must be abstracted from 2,000 pounds of water at 32 degrees to change it into ice at the same temperature. Since the latent heat of ice is about 142 B. T. U , the ton of refrigerating capacity used in rating apparatus is equivalent to $142 \times 2{,}000 = 284{,}000$ B. T. U.

Thermodynamics, as the name implies, is the science treating of heat as a form of energy and of its relation to other forms of energy, particularly its relation to and transformation into mechanical energy

TABLE IV

Fusion and Vaporization Data of Substances

Substance	Temperature of Fusion F.	Temperature of Vaporization F.	Latent Heat of Fusion	Latent Heat of Vaporization
Water	32°	212°	142.65	970.4
Mercury	−37.8°	662°	5.09	157
Sulphur	228.3°	824°	13.26	
Tin	446°	.....	25.65	
Lead	626°	.....	9.67	
Zinc	680°	1,900°	50.63	493
Alcohol	Unknown	173°	.....	372
Oil of Turpentine	14°	313°	.....	124
Linseed Oil	.....	600°		
Aluminum	1,400°			
Copper	2,100°			
Cast Iron	2,192°	3,300°		
Wrought Iron	2,912°	5,000°		
Steel	2,520°			
Platinum	3,632°			
Iridium	4,892°			

or work. It is not possible in brief space to enter into a discussion of thermodynamics in detail; but brief mention must be made of the fundamental principles of this science that have to do with the operation of refrigerating apparatus.

Some reference has already been made to the *first law*, which is a special case of the general law expressing the mutual convertibility of all forms of energy. According to this law, as already mentioned, heat is equivalent to work or mechanical energy, each unit of heat being equivalent to 778 foot-pounds of work, or the amount of work that must be performed to raise 778 pounds a vertical distance of one foot against the action of gravity. This first law of thermodynamics must be qualified to some extent, for, although heat and work when convertible are theoretically equivalent to each other, the actual conversion of one into the other is not, in every case practicable—being, in fact, practicable in every case only so far as the conversion of work into heat is concerned. In other words, while it is always possible to change a given amount of work into heat energy, it is not possible in every case to convert heat into work, for there is always a certain amount of *unavailable heat* which it is found impracticable, with devices at present in use, to convert into work.

The *second law* of thermodynamics states, therefore, that it is impossible to transfer heat from a body of low temperature to one of higher temperature without the application of some external form of energy.

Thus in every case, for a given temperature, there is a certain well-defined portion of the total heat in the substance that can be converted into work, the remaining heat being *unavailable for conversion*. If this were not true, it would be possible to reduce the temperature to absolute zero, when the substance would have no volume. Thus matter would be annihilated. As this is impossible, however, it is plain that absolute zero temperature can never be attained. In every case where heat is converted into work, there is a lowering of the temperature of the body from which the heat is taken, and the fall in temperature is an index of the amount of heat energy converted into work. The energy existing as heat at low temperature is unavailable and must be dissipated, it being absorbed on discharge from the heat engine by a still colder body, which in the case of steam engines is the atmosphere or condensing water. Much depends on the character of the heat engine, as to just what amount of energy in the form of heat will be transformed into useful work. A conspicuous example of this is the case of low-pressure turbines, which, within the last few months, have been so perfected as to reclaim as much energy from the *exhaust* steam of reciprocating engines as the engines themselves utilize in the first place.

As already pointed out, the molecular activity of a substance is increased by heating or raising its temperature; and it is this molecular activity that gives an index to the energy present and available in the form of heat. There are many ways of converting this energy into work; but, in that most commonly used, advantage is taken of the pressure produced by the molecular activity of a gas that has been heated. The gas in its heated state is placed behind a piston; and the molecules in their efforts to get away from each other, or to occupy a larger space, exert a pressure on the piston that moves it forward. As the gas expands, its heat energy is expended, and its temperature is lowered until the force of cohesion acting between the molecules is sufficient to prevent the performance of further external work. The one condition of work being performed is, that there shall be resistance to movement of the piston—there being no work, with

resulting fall of temperature, where a gas has free room to expand, as in a vacuum.

This leads to a consideration of the way in which gases may be compressed and expanded; and it is well for the student to give attention to this subject which lies at the bottom of all efficient work in refrigerating machines. When a gas is expanded or compressed without addition or subtraction of heat, the process is said to be *adiabatic*, and the temperature of the gas will rise with compression and fall with expansion. If it is desired to maintain the temperature of the gas constant, heat must be abstracted as the gas is compressed, or supplied as it is expanded, except in the case of free expansion, in which case there is practically no change in temperature. In this discussion, however, it is assumed that work is expended in compressing the gas, and that the gas performs work in expanding.

As the heat abstracted from a gas in a heat engine is the equivalent of the work performed, it should be possible theoretically to restore the temperature of the gas to its original state by reversing the operation of the heat engine, there being no loss of heat in the process. In practical work, a certain part of the work obtained from heat in an engine is dissipated at once in overcoming the frictional resistance of the moving parts of the machine, and appears as heat in the bearings, etc., so that the theoretical conditions of a complete reversible cycle cannot be carried out. If it were possible to convert heat into mechanical work by direct process without the intervention of heat engines or other mechanism, there would be much greater efficiency than at present; but so far no method of doing this has been found. Where a gas is allowed to expand freely without performing work, its energy is dissipated, and there is no way to restore it to its original condition without the expenditure of some external form of energy. It is possible, therefore, for the entire heat energy of the world to be dissipated, as the only way in which waste heat is reclaimed is in its indirect effect on growing vegetable matter which can be used as fuel.

In the operation of a refrigerating machine, it is necessary to have a continuous conversion of heat into work. This presupposes dissipation of a certain amount of heat energy, as it is impossible to carry on continuous conversion without the loss of the unavailable heat that must be rejected by the machine. Thus the heat pump of a refrigerating establishment is a machine designed to abstract a

certain amount of heat from the body to be cooled by changing the form of the surrounding medium used in the abstraction so that its temperature becomes lower than that of the body itself. It is therefore evident that, with the possible exception of the vacuum process, in which the evaporation of a portion of a body of water absorbs sufficient heat to freeze the remaining part of the water, it is impossible for a machine, however designed, to refrigerate the body to be cooled without using some working medium. Several kinds of mediums are used, and will be discussed in detail later.

In practically all cases, water is used for the cooling body to absorb the waste heat, the water being circulated over the condensers and cooling coils of the machine, so as to take up the heat that has been concentrated in a comparatively small volume of the working medium by the action of the refrigerating machine. It is therefore in order to see how the machine effecting this result is constructed; but before doing this, it is well to see in what way heat transfers are made.

Heat transfers may be made in three ways — by *radiation*, by *convection*, and by *conduction*. An illustration of the meaning of these terms is had in the case of an iron bar thrust into the fire until one end becomes hot. When the bar is withdrawn from the fire, it loses heat in each of the three ways mentioned, part of the heat being radiated into space, part of it being conducted along the length of the bar, and part being carried off by air currents which circulate around the bar, the heated air rising. At first the temperature of the iron will fall rapidly; but as it becomes cooler, the transfer of heat to the atmosphere and surrounding objects becomes less rapid. This brings us to the law of Newton, which holds good for moderate temperatures such as those used in refrigerating work—namely:

"The rate of cooling of a body is proportional to the difference between the temperature of its surface and that of its surroundings."

In the case of liquids, we have the similar law, also evolved by Newton, in the words:

"The amount of heat lost in a given interval of time by a vessel filled with liquid is proportional to the mean difference of temperature between the liquid and its surroundings."

Radiation. Taking again the illustration of the hot bar of iron, if the hand is placed at a certain distance above the bar, a greater intensity of heat is felt than if it is placed at the same distance below the bar, this being due to the fact that in the first case the hand feels heat emitted from the bar both by radiation and convection, while in the second case with the hand underneath the bar, the heat or radiation alone is felt. Another illustration of radiant heat is the common experiment performed with the optical lens by means of which the rays are focused on a given point, when the heat becomes so intense as to burn the flesh or ignite a dry substance. Radiant heat rays pass readily through glass, but are reflected by smooth polished surfaces; while, on the other hand, a rough surface covered with lamp black will absorb the rays. The rays pass readily through air, but are absorbed to some extent by carbonic acid gas, and still more so by ammonia gas.

A warm body exposed to the air will lose a certain amount of its heat by radiation; but when placed in a closed chamber the walls of which are at the same temperature as itself, will lose no heat. This does not mean, however, that radiation of heat from the body stops under such circumstances, but simply that as much heat is radiated from the walls of the containing chamber to the body as is radiated from the body to the walls, so that the temperature of walls and body remains constant. This is known as *Prevost's theory of radiant heat exchanges;* and in the case cited, the radiation of heat is equal from the body and from the walls. Where bodies are at different temperatures, the exchange of radiant heat goes on in the same manner; but the amount radiated from the warmer body is greater than that from the cooler body, so that there is a tendency to equalize the temperatures of the two bodies.

Where two bodies covered with lamp-black are enclosed in a chamber the walls of which are at the same temperature as the bodies, the temperatures throughout will remain constant; but as the black surface of one body will absorb heat readily and this heat must be supplied from external sources it is evident that the other body must emit heat rapidly. In other words, the exchange process of radiant heat goes on much more rapidly between bodies covered with lamp-black—and, in general, between all dark bodies—than between bodies of lighter color and those that are polished. Thus good

absorbers of heat are also good radiators; and surfaces designed to absorb or radiate heat should preferably be of a dark color, while those designed to prevent radiation should be smooth and of as light color as practicable Thus a polished copper steam pipe radiates much less heat than a similar black pipe, and a plain cast-iron radiator is better than the same radiator covered with one of the bright metallic paints so frequently used. For this reason, also, the walls and sides of a cold storage house should be whitewashed or constructed of white enamel brick to reflect radiant heat that otherwise would be absorbed by the walls and conducted through the insulating material of the rooms to the cold stores from which it would have to be absorbed by the expenditure of considerable work in refrigerating.

Convection. It is by this process that heat is readily diffused through liquids and gases; for, when one portion of the liquid is heated, its density is decreased and it is displaced by the heavier and colder portions of the liquid, which in turn are themselves displaced as the heating process continues, until finally the temperature is practically uniform throughout. The currents set up in this process of heating are known as *convection currents.*

The same thing takes place in the case of heat applied to a body of gas. Thus the air in a room, for example, being heated by a stove or other means, rises to the ceiling of the room and displaces the colder air, which, being heavier, falls to the floor to be heated in its turn. In this case we have convection air currents; and it is owing to currents of this character that great care must be taken in constructing insulating walls, where air spaces are used, in such a manner that the spaces will be comparatively small, thus not allowing room enough for the setting up of such currents, which, if formed, would be a means of transferring heat to the cold stores instead of acting as an insulation.

Neglect of this matter has frequently resulted in disappointment with insulation where *dead* air spaces have been depended on to a considerable extent. The air in contact with the warm wall on the outside of the chamber becomes heated and rises to the top of the space, whence, as it is gradually cooled, it falls down along the comparatively cold inner wall, imparting its heat to this wall during passage. By the time the air has passed down this inner wall to the bottom of the space, it is comparatively cold, and then comes in con-

tact a second time with the outer wall. In this way a continuous current is set up, and acts as a conveyor of heat from the outer to the inner wall of the building. Having these facts in view, insulating men have agreed that the smaller the air space can be made, the *deader* it is; and in modern work, this is reduced to a nicety where there are no air spaces larger than the minute cells in the structure of cork, which is used for insulating purposes in the best work of the present time.

Conduction. This term has reference to the manner in which heat is propagated through a substance, or from one substance to another where the two substances are in contact. Taking again the case of the iron bar heated at one end, the molecules at the heated end may be considered as being in a state of violent agitation so that each possesses a definite amount of kinetic (active or moving) energy. In the cooler portion of the bar, the molecules will be agitated to a less extent; but those molecules in contact with the similar molecules in the hotter portion of the bar are gradually affected by the impact of these latter molecules, by which means their rate of motion among themselves is gradually increased, they receiving in the contact a portion of the energy of the more violently agitated molecules. In this way the heat energy of the molecules in the cooler portion of the bar is considerably increased; and the heat gradually passes thus from molecule to molecule toward the cooler end of the bar, until finally the temperature has been made uniform throughout the entire length of the bar by the process of conduction.

PRODUCTION OF COLD

Production of cold is in general effected by transfer of heat from one body or substance to another at lower temperature. Something has already been stated as to the manner in which heat transfers take place and the effects produced by such transfers. It remains to be seen, then, how the transfers are brought about in practice in such a way as to give the desired results.

There are three ways in which heat transfers may be made to produce cold, the first of these being by chemical action as exemplified in the so-called *freezing mixtures*. It has already been seen that when a solid changes to the liquid form, the heat becomes latent and the temperature correspondingly lowered, the change being

effected by separation of the molecules of the substance in melting. It is equally true that the latent heat is absorbed when the change of state to the liquid form is made otherwise than by melting, as in the case where a solid is dissolved in water. Heat, then, may become latent with change of state by the process of dissolving as well as by that of melting, the fall in temperature in either case being brought about by the expenditure or exchange to the latent form of the heat energy necessary to separate the molecules of the solid substance so that it assumes the liquid form.

To illustrate the lowering of temperature produced by solution, take a glass of water and place in it a thermometer. On dissolving sugar or salt in this water, the temperature will be seen to fall, the effect being much more marked if the disolving process is hastened

TABLE V

Composition of Freezing Mixtures	Red. of Temp. in Deg. F.		Amt. of Fall in Deg. F.
	From	To	
Snow 4 parts; Muriate of lime 5 parts	32	−40	72
" 1 " Common salt 1 part	32	0	32
" 2 " Muriate of lime crys. 3 parts	32	−50	82
" 3 " Dil. sulphuric acid 2 parts	32	−23	55
" 3 " Hydrochloric acid 5 parts	32	−27	59
" 7 " Dil. nitric acid 4 parts	32	−30	62
" 8 " Chloride of calcium 5 parts	32	−40	72
" 2 " " crystallized 3 parts	32	−50	82
" 3 " Potassium 4 parts	32	−51	83

by stirring, so that the heat will not be absorbed from the surrounding subjects before the reduction of tempeyature occurs. One part nitrate of ammonia mixed with one part of water at 50° F. gives a reduction of 46 degrees, or to 4° F. Where two solids are mixed, one of them being at the freezing point, the cooling action is stillmore marked. Two parts of snow mixed with one part of common salt gives a reduction of 50 degrees; while four parts of potash mixed with three parts of fine snow or crushed ice gives a drop from 32° to −51°, or a total of 83 degrees. Table V gives the reduction in temperature for a number of other mixtures, and is of considerable value to manufacturers of ice cream, in enabling them to determine what materials may be used with greatest economy in freezing or packing cream.

It is in work of this kind that freezing mixtures have their chief value, the cooling produced being too slight in proportion to the amount of material used to be of any value in producing refrigeration on a large scale in commercial work.

A more practical and at the same time a rather expensive method of producing refrigeration for commercial purposes, is that in which a non-condensable gas is expanded adiabatically, or without the addition or subtraction of heat. The gas, after being compressed and cooled, is allowed to expand while doing work against a piston, with the result that its temperature is lowered. In this machine the gas is never condensed to the liquid form, but merely compressed to greater density than its natural condition. Air is used in all practical machines employing the principle of adiabatic expansion; but in no case is the air reduced to liquid form, as liquid air has far too low a temperature to be of any practical use for refrigeration under normal conditions. It is this difference in handling the working medium that distinguishes the compressed-air machine from other compression machines in which the liquid is compressed and then condensed to the liquid form by cooling.

The third and most important method of refrigeration is that in which a volatile liquid is vaporized to absorb heat, as represented by the latent heat of the medium used. The heat of vaporization is absorbed from objects surrounding the working medium; and these objects are cooled to the temperature desired, the material used for the cold body in most refrigerating plants being a strong brine solution. Thus the liquid expanding in the cooling coils absorbs heat from the brine in the tank surrounding these coils, and the cold brine is used to freeze ice or is circulated through the cold storage rooms, the application of the cold produced by the expansion of the working medium varying according to the circumstances and requirements of each case.

In the special case of vaporization or *latent-heat* machines operating on what is known as the *vacuum system*, water is at once the working medium and the cold body, the cooling being done by evaporating part of a body of water under a vacuum so that the latent heat taken up in evaporation reduces the temperature until the portion of water remaining in the apparatus is frozen. Owing to the fact that the latent heat of water is large as compared with other

liquids used, the freezing is very rapid, so that the ice produced is usually opaque, there not being time for separation of the air from the water. It should be noted that this system depends for its operation on a vacuum being produced, as otherwise the boiling point of water is at 212°, which is altogether too high a temperature for refrigeration work. The chief difficulty, then, with the vacuum process, is the necessity of maintaining the vacuum, for which complicated apparatus is required.

In the vacuum process, external energy is expended to drive the vacuum pumps and other machinery connected therewith; and a moment's consideration will show that in every system external energy is utilized at some point in the cycle, thus obeying the thermodynamic laws. It is seen at once that pressure and temperature tell the whole story in refrigerating work, the whole object of such work being the reduction of temperature, which reduction depends on the pressures and corresponding temperatures in the different parts of the system. As already pointed out, water cannot be used except in a vacuum on account of its high temperature of vaporization at ordinary pressures. Since it is not desirable to operate with a vacuum in all cases, other working mediums or *refrigerants* than water must be chosen, and thus it comes about that the temperature at which a substance will vaporize at a given pressure is of first importance.

For any given substance in the form of vapor—that is, a fully expanded gas containing no moisture—there is a certain temperature above which it is impossible to liquefy the substance no matter how great the pressure. This is the *critical temperature*. The pressure that will cause liquefaction at the critical temperature is known as the *critical pressure*. These two critical points of temperature and pressure determine largely whether or not a given substance is suitable as the working medium in refrigerating machines. Aside from its latent heat, which should preferably be high, the substance should have such *critical data* as to make it possible to work it in the refrigerating machine at ordinary pressures and temperatures, for otherwise the special apparatus required to manipulate it will be too expensive to be practical. Table VI gives the critical pressure and temperature, with the corresponding density, for a number of substances. It is seen that *ammonia*, *carbon dioxide*, and *sulphur dioxide* are the only

three substances that have the critical points at anything like normal conditions of temperature and pressure. Hence the choice of a refrigerant from among the many volatile liquids known to chemistry is narrowed down to these three substances.

There is considerable discussion and expression of opinion among engineers as to which of these three is best. Generally speaking, the choice of any substance from an engineering standpoint depends on the latent heat of the liquid per pound; the boiling point at ordinary pressures; the number of cubic feet that must be compressed

TABLE VI

Critical Data

Substance		Boiling Point at Atmospheric Pressure in Degrees F.	Freezing Point at Atmospheric Pressure in Degrees F.	Critical Temp. in Degrees Fahrenheit	Critical Pressure in Atmospheres 1 Atmos. = 14.7 Lbs.	Critical Volume in Cu. Ft. of 1 Lb.
Water	H_2O	+212	+ 32	+657	205	0.037
Alcohol	C_2H_6O	+172	−148	+423	67	0.114
Sulphur dioxide	SO_2	− 14	−105	+313	81	...
Ammonia	NH_3	− 27.4	−106.6	+266	115	0.048
Carbonic acid (carbon dioxide)	CO_2	−110	−110	+ 88	75	0.035
Oxygen	O	−296	−269	−180	52	...
Atmospheric air		−312	...	−220	39	...
Nitrogen	N	−317	−353	−231	36	...
Hydrogen	H	−400	...	−382	21	0.037
Air		...	...	−231.9	45	...
Nitrous oxide		...	...	+ 96	75	...

to produce a certain refrigerating effect (or, in other words, the size of the compressor necessary); the pressure required to produce liquefaction of the gas at certain temperatures; and the specific heat of the liquid. Table VII gives the boiling point and latent heat of a number of substances at 14.7 pounds, and also gives the specific heat of the liquids used in refrigerating work.

Under atmospheric pressure, carbon dioxide boils at −110° F., or far below the temperatures required in ordinary refrigerating work. By reference to Table VI, it is seen that this refrigerant must be liquefied under about 900 pounds pressure, and in view of this it would seem advisable to carry a higher pressure on the suction line to the compressor than is carried with the machines using the other refriger-

ants, which are liquefied at lower condensing pressures. With a pressure of 342 pounds a square inch, carbon dioxide boils with a temperature of 5° F., its latent heat under these conditions being 121.5 B. T. U. This temperature is about as low as is usually required in refrigerating work, and gives, therefore, an index of the suction pressure that may be carried.

Passing by, then, those refrigerating agents that have been tried and found wanting, such as the various forms of ether and its com-

TABLE VII

Boiling Point and Latent Heat of Substances

Substance	Temperature of Boiling Point	Latent Heat B. T. U.	Specific Heat of Liquid
Nitric acid	248° F.	....	....
Saturated brine	226° F.	....	....
Water	212° F.	970	1.0000
Alcohol	173° F.	....	....
Chloroform	140° F.	....	....
Ether, sulphurous	95° F.	170	.5299
Ether, methyl	−10° F.	....	....
Sulphur dioxide	14° F.	168.7	.4100
Anhydrous ammonia	−28.5° F.	573	1.0058
Carbon dioxide	−110° F.	141	.9550

binations with sulphur dioxide; and also such agents as cryogene, acetylene, naphtha, and gasoline, it will be sufficient to give in some detail the properties of sulphur dioxide, carbon dioxide, and ammonia, which are in common use as refrigerants. Table VIII gives the qualities of these three refrigerants, and should be given careful study, as it shows up the good and bad points of each refrigerant in the clearest manner. It will be seen in the column next to the last, that the size of the sulphur dioxide compressor is about twenty times that of the carbon dioxide machine, or three times as large as the ammonia machine, which itself is something like five times the size of the carbon dioxide machine. The size of machine, of course, determines to a large extent the amount of friction losses. Other things being equal, the smaller the machine, the better.

The great disadvantages of the carbon dioxide machine are the high pressures required and the comparatively high specific heat of the liquid, which means that considerable of the cooling effect pro-

TABLE VIII

Qualities of Principal Refrigerants

Substance	Absolute Pressure in Lbs. per Sq. Inch at 0° F.	Heat of Vaporization per Pound at 0° F. (Old Data)	Heat of Vaporization per Pound at 0° F. (Lorenz)	Volume in Cubic Feet per Pound at 0° F. (Old Data)	Volume in Cu. Ft. per Lb. at 0° F (Lorenz, Stetefeld)	Specific Heat of the Liquid (Old Data)	Specific Heat of the Liquid (Mollier, Lorenz, Stetefeld)	Heat of Vaporization per Cu. Ft. (Old Data)	Heat of Vaporization per Cu. Ft. at 14° F. (Stetefeld)	Loss in % due to Cooling the Liquid (Lorenz, Stetefeld)	Useful Heat of Vaporiz. per Cu. Ft. Compr. Volume (Lorenz, Stetefeld)	Volume in Cu. Ft. per Lb. at 14° F. (Stetefeld)	Loss in % due to Clearance, Friction, and Leakage (Stet.)	Relative Volume of Compressor for Equal Refrigeration	Loss due to Cooling Liquid, per cent.
Carbon dioxide . . . . . CO_2	310	123.2	115	0.27	0.3	1.00	0.79	444.7	483.5	17	400	0.44	19	3.24	0 81
Sulphur dioxide . . . . . SO_2	10	171.2	161	7.35	7.4	41	0.277	23.3	32	5	28	5.3	43	61.70	0.24
Ammonia . . . . . NH_3	30	555.5	588	9.10	9.5	1.02	1.153	61.7	83.7	4.5	80	7.0	42	23.30	0.18

duced by evaporation will be absorbed in reducing the temperature of the liquid from that of the condenser to that in the expansion coils or cooler. This is shown up clearly in the last column of the table, where it is seen that the loss due to cooling the liquid—as shown in percentage for every degree difference of temperature between the condenser and cooler—is less for ammonia than for any other liquid, the loss being high with carbonic acid. The chief point in favor of sulphur dioxide or sulphuric acid is the low pressure of its vapor, but the large size of machine required for this refrigerant has prevented its coming into general use.

Table IX gives the comparative refrigerating values of the refrigerants most in use, and shows at a glance the standing of each on the principal scores of value.

TABLE IX

Comparative Values of Three Refrigerants

Substance	Theoretical Compr. Vol. Required at 14° F per Ton per Min in Cu. Ft.	Loss Due to Radiation in the Refrigerator (Brine System)	Loss Due to Clearance in %	Loss Due to Friction in the Suction Pipe and Valves in %	Loss Due to Leakage of Piston and Valves in %	Total Loss in %	Actual Required Compr. Vol. at 14° F. per Ton per Min. in Cu. Ft.	Compressor Vol. Usually Allowed in Practice per Ton per Min. in Cu. Ft.	Theoretical Efficiency per I. H. P. in B. T. U.	Practical Efficiency per I. H. P. in B. T. U.
Carbon dioxide... CO_2	0 49	6	5	4	9	24	0.60	0.61	14,855	13,370
Sulphur dioxide ... SO_2	7.04	6	6	14	23	49	10.556	10.6	16,673	13,300
Ammonia..... ....NH_3	2.4	6	6	11	25	48	3.56	4.00	16,673	13,300

In case of the carbon dioxide machine, particular attention should be given to the temperature of the cooling water, as the critical temperature of this refrigerant is not much above the ordinary summer temperature of river water from natural sources of supply. Where the initial temperature at the condensers is 70° or more, it is advisable to increase the supply of cooling water so as to maintain an average condenser temperature of 75°. With temperatures greater

than this, the efficiency of the carbon dioxide machine falls off as compared with the other two systems, but even with water at 90 degrees, the machine will develop about 70 per cent of its normal capacity. Theoretically the efficiency of the carbon dioxide machine is about 12 per cent less than that of the ammonia and sulphur dioxide machines, but practical compensating features, enable the machine to make up for this. Stetfeld has found that the losses resulting from radiation in the clearance spaces of the refrigerator, the resistance of the gases on their way from the refrigerator to the compressor and in passing the suction valve, and friction and valve leakage, all together, average 49 per cent of the losses in the ammonia and sulphur dioxide systems, and not more than 25 per cent when carbon dioxide is used.

With the carbon dioxide machine, for example, the piston leakage averages about 9 per cent, as against 25 per cent in the ammonia and sulphur dioxide machines. In carbon dioxide machines, the great density of the gas permits making the valves, passages, and suction pipes large enough to materially reduce frictional losses, and yet not so large as is necessary in the other machines. In view of these facts, engineers have generally concluded that the practical efficiency of the three refrigerants mainly employed is about equal when each is used to best advantage. This is shown in the last column of Table IX. The choice therefore depends on circumstances and the local conditions in any case. To determine the fitness of the refrigerant for any set of conditions, its natural characteristics must be taken into consideration.

While ammonia and sulphur dioxide have a sharp penetrating odor, carbon dioxide is odorless; and if leaks are to be detected readily, the charge must be made odoriferous by adding a small amount of alcohol impregnated with camphor. At high temperatures, ammonia dissociates into its constituent gases and loses its value as a refrigerant, while the gases formed have a detrimental effect on the working of the machine. It is not definitely settled as to the exact temperature at which this dissociation takes place; but it is certain that above 900° F., ammonia gas is gradually decomposed, until at about 1,600°, complete dissociation takes place. It is believed that the action goes on to some extent at lower temperatures, but just under what conditions and to what extent are not definitely known.

Carbon dioxide does not decompose under any conditions, and is a fire extinguisher, while ammonia mixed with lubricating materials, etc., may support combustion in case of an explosion. Ammonia to some extent, and sulphur dioxide particularly, have a corrosive effect on metals, and the machines must be designed with this in view, a special close-grained steel cylinder being used in ammonia compressors of the best manufacture. Carbon dioxide is entirely neutral in its action on metals, and in the event of accidents resulting in large leaks, it has a marked advantage, as 8 per cent of the gas in the air can be inhaled with safety while less than 1 per cent of ammonia gas is dangerous to life. Large losses have frequently resulted by damage to goods in store where ammonia has escaped, but this cannot happen where carbon dioxide machines are employed, as the gas does no damage.

Sulphur dioxide was used as a refrigerant in the early stages of modern machine development after the ether machine had its day. Owing to the high cost of ether, and other disadvantages connected with its use—principally its inflammability—investigators took up sulphur dioxide and studied its properties as a refrigerant. It was found to require a higher condensing pressure than ether, but did not need to be evaporated under a vacuum, so that the compressor could be made smaller for a given capacity. On account of the higher condensing pressure, it was necessary to build the compressor stronger than had formerly been done, and more attention was given to the elimination of clearance spaces. Even though the machine for use with this refrigerant is smaller than that formerly used with ether as a refrigerant, it is still much larger than ammonia and carbon dioxide machines, as has been shown in the tables. Table X gives the properties of sulphur dioxide.

Carbon dioxide, although not used extensively until within a comparatively recent period, is coming into favor, for it is made as a by-product in certain industries and can be obtained cheaply. The gas is not readily absorbed by water or by lubricating materials; and, not being easily dissociated, the system using it remains free of non-condensable gases and in efficient condition. Table XI gives the properties of this refrigerant.

Ammonia, the most widely used of all refrigerants, is composed of one part of nitrogen in combination with three of hydrogen, this

TABLE X

Properties of Saturated Sulphur Dioxide

Temperature of Ebullition in Deg. F.	Absolute Pressure in Lbs. per Sq. In.	Total Heat Reckoned from 32° Fahr.	Heat of Liquid Reckoned from 32° Fahr.	Latent Heat of Vaporization	Density of Vapor, or Weight of 1 Cubic Ft.
° Deg. F.	Lbs.	B. T. U.	B. T. U.	B. T. U.	Lbs.
-40	3.16	155.22	-17.76	172.98	.048
-31	4.23	156.39	-16.55	172.94	.062
-22	5.56	157.55	-15.05	172.60	.079
-13	7.23	158.69	-13.26	171.95	.099
- 4	9.27	159.82	-11 18	171.00	.124
5	11.76	160.93	- 8.82	169.75	.154
14	14.75	162.02	- 6.17	168.19	.190
23	18.31	163.10	- 3.23	166.33	.232
32	22 53	164.16	0.00	164.16	.282
41	27.48	165.21	3.52	161.69	.341
50	33 26	166 24	7.32	158.92	.410
59	39.93	167.25	11.41	155.84	.491
68	47 62	168 25	15.79	152.46	.584
77	56 39	169 23	20 45	148.78	.692
86	66 37	170.20	25 41	144.79	.819
95	77.64	171.15	30.65	140.50	.965
104	90 32	172.08	36.18	135.90	1.131

TABLE XI

Properties of Saturated Carbon Dioxide

Temperature of Ebullition in Deg. F.	Absolute Pressure in Lbs. per Sq. In.	Total Heat from 32° F.	Heat of Liquid from 32° F.	Latent Heat of Vaporization	Density of Vapor, or Weight of 1 Cu. Ft.
-22	210	98 35	-37 80	136.15	2.321
-13	249	99.14	-32 51	131.65	2 759
- 4	292	99 88	-26 91	126.79	3 265
5	342	100 58	-20 92	121.50	3.853
14	396	101 21	-14 49	115.70	4.535
23	457	101 81	- 7 56	109.37	5.331
32	525	102 35	0 60	102.35	6.265
41	599	102 84	8 32	94.52	7.374
50	680	103 24	17.60	85 64	8.708
59	768	103 59	28 22	75 37	10.356
68	864	103 84	40.86	62.98	12.480
77	968	103 95	57 06	46.89	15.475
86	1,080	103 72	84 44	19.28	21.519

being the only proportion in which these two gases combine. *Anhydrous ammonia* thus formed, when dissolved in water, gives the *aqua ammonia* of commerce, used in absorption machines. When heat is applied to this aqua ammonia in the generator of the absorption

TABLE XII

Properties of Saturated Ammonia

MACINTIRE

*By permission of *Ice Trade Journal Company*

Temperature		Pressure in lb. per Sq. In.		Saturated Vapor		Liquid	Total Lat. Heat B. T. U. Per Lb.	Spec. Heat of Saturated Vapor
Deg. Fahr.	Deg. Abso.	Absolute	Gauge	Volume Cu. Ft. per Pound	Weight Pounds per Cu. Ft.	Weight Pounds per Cu. Ft.		
1	2	3	4	5	6	7	8	9
—40	420	9 25	—5 45	28 060	.0356	45 74	597 30	0 505
—35	425	11.10	—3 60	23 590	.0425	45 21	594 06	0 507
—30	430	13 32	—1 38	19 830	0505	44 78	590 73	0 510
—25	435	15 50	+0 70	17 190	0582	44 35	587 39	0 511
—20	440	17 91	+3 21	15 000	0667	43 92	584 31	0 514
—18	442	18 92	4 22	14 240	0702	43 75	582 67	0 515
—16	444	19 97	5 27	13 530	.0739	43 58	581 30	0 516
—14	446	21 06	6 36	12 860	0777	43 41	579 92	0 517
—12	448	22 19	7 49	12 240	0817	43 24	578 52	0 518
—10	450	23 36	8 66	11 660	0857	43 07	577 13	0 520
— 9	451	23 96	9 26	11 380	0878	42 99	576.40	0 520
— 8	452	24 58	9 88	11 110	0900	42 91	575 69	0 521
— 7	453	25 21	10 51	10 850	0922	42 83	574 97	0 521
— 6	454	25 85	11 15	10 600	0944	42 75	574 26	0 522
— 5	455	26 50	11 80	10 350	0966	42 67	573 54	0 522
— 4	456	27 16	12 46	10 110	0989	42 58	572 81	0 523
— 3	457	27 84	13 14	9 878	1012	42 50	572 09	0 524
— 2	458	28 54	13.84	9 654	.1036	42.42	571 36	0 524
— 1	459	29 26	14 56	9 446	1060	42.34	570 62	0 525
0	460	29 99	15 29	9 223	1084	42 26	569 89	0 526
1	461	30 74	16 04	9 015	1109	42 18	569.15	0 526
2	462	31 50	16 80	8 812	1134	42 10	568 40	0 527
3	463	32 27	17 57	8 614	.1160	42 02	567 66	0 528
4	464	33 06	18 36	8 421	1187	41 95	566 91	0 528
5	465	33 86	19 16	8 233	1214	41 87	566 15	0 529
6	466	34 67	19 97	8 051	1241	41 79	565 40	0 530
7	467	35 49	20 79	7 874	1269	41 71	564 64	0 530
8	468	36 33	21 63	7 702	1297	41 64	563 88	0 531
9	469	37.18	22 48	7 535	1326	41 56	563 11	0 532
10	470	38 05	23 35	7 372	1356	41 48	562 35	0 532
12	472	39 83	25 13	7 058	1416	41 34	560 80	0 534
14	474	41 68	26 98	6 759	1479	41 18	559 24	0 535
16	476	43 60	28 90	6 476	1543	41 03	557 67	0 537
18	478	45 60	30 90	6 208	1610	40 88	556 08	0 538
20	480	47 68	32 98	5 953	1699	40 73	554 49	0 540
22	482	49 83	35 13	5 709	1751	40 59	552 87	0 541
24	484	52 05	37 35	5 475	1825	40 44	551 26	0 513
26	486	54 35	39 65	5 255	1902	40 30	549 60	0 544
30	490	59 19	44 49	4 847	2063	40 01	546 28	0 547
35	495	65 70	51 00	4 385	2281	39 66	542 03	0 552
40	500	72 77	58 07	3 976	2515	39 31	537 69	0 556
45	505	80.45	65 75	3 612	2768	38 98	533 26	0 561
50	510	88 76	74 06	3 287	3042	38 64	528 73	0 565
55	515	97.64	82 94	2 996	3338	38 31	524 10	0 570
60	520	107 20	92 50	2 734	3658	37 99	519 37	0 575
65	525	117 59	102 89	2 499	4002	37 67	514 56	0 580
70	530	128.72	114 02	2 288	4372	37 36	509 63	0 586
75	535	140 57	125 87	2 097	4768	37 03	504 59	0 592
78	538	148 04	133 34	1 992	5020	36 86	501 51	0 595
80	540	153 19	138 49	1 926	5193	36 74	499 45	0 598
82	542	158 49	143 79	1 862	5370	36 62	497 36	0 600
84	544	163 93	149 23	1 801	5551	36 50	495 26	0 602
86	546	169 50	154 80	1 743	5737	36 39	493 15	0 605
88	548	175 22	160 52	1 686	5928	36 27	491 01	0 607
90	550	181 08	166 38	1 633	6123	36 15	488 86	0 610
92	552	187 09	172 39	1 581	6323	36 04	486 69	0 612
94	554	193 20	178 50	1 532	6529	35 92	484 51	0 615
96	556	199 59	184 89	1 484	6741	35 81	482 31	0 617
98	558	206 09	191 39	1 437	6959	35 70	480 87	0 620
100	560	212 75	198 05	1 392	7183	35 58	477 85	0 623
105	565	229 50	214 80	1 297	7700	35 28	472 31	0 630
110	570	246 00	231 3	1 205	830	31 98	466 62	0 638
115	575	264 40	249 7	1 118	895	34 74	460 90	0 642
120	580	285 10	270 4	1 033	968	34 43	453 86	0 650

* Taken from the Catalogue of The Frick Company, Waynesboro, Pennsylvania.

machine, the gas is distilled off, because it evaporates at a lower temperature than the water; and, when freed from all moisture in the analyzer and rectifier, the gas is again in the anhydrous form. This anhydrous gas, when liquefied by cooling under pressure and allowed to evaporate at atmospheric pressure, has a temperature of $-28.5°$. When subjected to a temperature of $-94°$ F., the liquid anhydrous ammonia freezes solid. Table XII gives some of the properties of ammonia.

Aqua ammonia, or *ammonia liquor*, is the ordinary ammonia known to commerce, as distinguished from anhydrous ammonia either in the form of gas or as liquid. It is nothing more than a solution of the anhydrous gas in water. At 32° F. and atmospheric pressure, water absorbs 1,140 times its volume of ammonia gas, and the amount of the gas that can be absorbed under other conditions is governed by the temperature of the water and the pressure of the gas, as shown in Table XIII.

TABLE XIII

Solubility of Ammonia in Water

SIMS

Absolute Pressure in Lbs. per Sq. In.	32° F.		68° F.		104° F.		212° F.	
	Lbs.	Vols.	Lbs.	Vols.	Lbs.	Vols.	Grams	Vols.
14 67	0 899	1 180	0.518	683	0.338	443	0 074	970
15 44	0 937	1 231	0.535	.703	0.349	458	0.078	.102
16.41	0 980	1 287	0.556	.730	0.363	476	0.083	.109
17.37	1 029	1.351	0 574	.754	0.378	.496	0.088	.115
18.34	1 077	1.414	0.594	.781	0.391	.513	0.092	.120
19.30	1 126	1 478	0.613	.805	0.404	.531	0.096	.126
20.27	1 177	1 546	0 632	.830	0.414	.543	0.101	.132
21.23	1.236	1 615	0 651	.855	0 425	.558	0.106	.139
22.19	1 283	1.685	0.669	.878	0.434	.570	0 110	140
22.16	1 336	1 754	0 685	.894	0 445	.584	0.115	151
24 13	1 388	1 823	0 704	.924	0.454	.596	0.120	157
25.09	1 442	1 894	0 722	.948	0.463	609	0.125	164
26 06	1 496	1 965	0.741	973	0 472	619	0.130	170
27.02	1.549	2 034	0.761	999	0 479	.629	0.135	177
27.99	1.603	2.105	0 780	1.023	0.486	.638	.....	....
28.95	1.656	2 175	0.801	1.052	0.493	.647	.....	....
30.88	1.758	2.309	0.842	1 106	0 511	.671	.....	....
32.81	1.861	2.444	0.881	1 157	0.530	696	.. ..	....
34.74	1.966	2.582	0.919	1 207	0.547	718	.....	....
36 67	2.020	2.718	0.955	1.254	0.565	742	....	....
38.60	....	. . .	0.992	1.302	0.579	764	. .	....
40.53	.....	.....	.....	.....	0.594	.780	.....	....

As gas is absorbed in the water, its density changes, the solution being lighter than water or of less specific gravity, and it is this fact that affords means of measuring the density of aqua ammonia. Such measurements are made by an instrument called a *hydrometer*, which consists of a mercury tube having a bulb near the middle and a second bulb at the lower end, the first bulb serving to give the instrument buoyancy, while the one at the bottom, which is partially filled with mercury, gives balance and holds the tube vertical. Fig. 1 shows the instrument in use in a vessel of liquid the density of which it is desired to ascertain.

As seen in the illustration, the upper part of the tube is graduated, the ordinary method of graduating being that devised by Baumé, in which the point on the tube at the surface of a liquid composed of 10 parts salt and 90 parts water is marked "0," and the point to which the tube sinks when put in pure distilled water is marked "10" degrees. The space between the two fixed points thus determined is divided into ten parts, and the graduations are continued to the top of the tube or stem. In another method of graduating, the reading for distilled water is marked "0" instead of "10" degrees, but this instrument is not used extensively. To avoid calculation in using the hydrometer, it is convenient to use the data given in Table XIV, which shows the number of parts of ammonia gas in 100 parts of the solution, and the specific gravity of the liquid, as well as the hydrometer reading corresponding thereto.

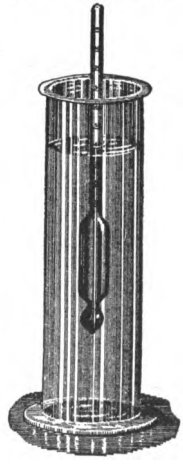


Fig. 1. Hydrometer in Use

Tests of Refrigerants. Sulphuric acid or sulphur dioxide is not used to any extent at the present time; but where used, the only tests to be made are for chemical purity, and these are best made by a chemist. Carbon dioxide is ordinarily contaminated by air, carbon bisulphide, hydrocarbons, water, and oil or grease, all of which should be eliminated as far as possible. The chief trouble caused by water is due to its tendency to freeze and clog the system with icicles that interfere with the circulation of the gas. Its presence

may be detected by a test made with a piece of filter paper which is prepared by soaking in a solution of copper sulphate and drying thoroughly, when it has a slightly greenish color. The test is performed by holding the paper in a blast of the carbon dioxide allowed to escape from a drum by opening a valve, this being done before the refrigerant is charged into the system. If the color of the paper changes to blue, it is evidence of too much moisture in the gas; and to get rid of the water, the drum is turned upside down, when the water will settle to the bottom of the drum, underneath the carbon dioxide, and may be drained off by opening the valve.

TABLE XIV

Strength of Aqua Ammonia

Percentage of Ammonia by Weight	Specific Gravity	Degrees Baumé	
		Water 10°	Water 0°
0	1.000	10.0	0
1	.993	11.0	1.0
2	.986	12.0	2.0
4	.979	13.0	3.0
6	.972	14.0	4.0
8	.966	15.0	5.0
10	.960	16.0	6.0
12	.953	17.1	7.0
14	945	18.3	8.2
16	.938	19.5	9.2
18	931	20.7	10.3
20	.925	21.7	11.2
22	.919	22.8	12.3
24	913	23.9	13.2
26	907	24.8	14.3
28	902	25.7	15.2
30	897	26.6	16.2
32	892	27.5	17.3
34	888	28.4	18.2
36	.884	29.3	19.1
38	.880	30.2	20.0

Where water is present in the piping and connections of a machine using carbon dioxide, it will gradually work into the suction line at the compressor; and when the machine is shut down, the water may be drawn off, care being taken to disconnect the expansion coils and the suction line before opening the drain-cock on the line at the compressor. As a rule, there is not enough oil in carbon dioxide to cause trouble, but care should be taken not to allow the lubricating material to foul the pipes and connections.

Non-condensable gases give the most trouble, and should never be allowed in the system in excess of 3 per cent. A test for such gases is performed by drawing a given quantity of the refrigerant into a clean glass tube, and absorbing the carbon dioxide gas with caustic potash shaken up in the tube while the end is closed with the finger. As absorption goes on, more alkali is added by dipping the mouth of the tube into the potash solution, and when absorption ceases, the permanent gases remaining may be compared with the quantity of the refrigerant drawn off. If air and other gases are shown in excess of 3 per cent by this test, the drum containing carbon dioxide should be set upright and the gas vented off until a second sample taken meets the test.

Ammonia Test. In discussing aqua ammonia, the method of testing its density by the hydrometer has been explained in detail. So long as such ammonia is of the desired density and is composed of pure anhydrous ammonia absorbed in reasonably pure water, there is nothing further to be desired. It is important, however, that the anhydrous gas used in making the solution of aqua ammonia be pure; and still more important that there be no doubt about the purity of such anhydrous ammonia when it is to be used in compression machines. As in the case of carbon dioxide, only a small percentage of non-condensable or so-called *permanent* gases should be tolerated.

Some of the impurities found in ammonia damage the rubber gaskets and packing used in the plant, and oil in the system coats the inside surfaces of the pipes, etc., so as to interfere with efficient transfer of heat. This oil is removed by blowing out the coils with steam and air after the ammonia charge has been removed. Each part of the plant may be taken in its turn, the charge being pumped over into another part of the system *ad interim* by means of the by-passes with which all modern plants are provided. The purity of anhydrous ammonia is entirely a matter of keeping the system clean in this way, purging off the gases at the condenser, and distilling the ammonia at periodical intervals. At overhauling time, the charge of a plant should be withdrawn and distilled, or sent to the ammonia factory to be *re-worked* in case the plant has no distilling facilities. All large plants should be provided with such apparatus. In absorption plants, where impurities are present, the ammonia generator may be

used to distill the charge until practically all the anhydrous ammonia is removed from the liquor. This weak aqua ammonia is then discarded, and the solution made up by adding clean water to the system. A practical engineer judges the purity of his charge by the manner in which it acts, and has no time to perform tests which are entirely up to the chemist and his laboratory.

SYSTEMS OF REFRIGERATION

There are two kinds of refrigerating machines in common use —namely, *first*, those machines producing refrigeration by means of the adiabatic *expansion* of a non-condensable gas performing work, as the cold-air machine; and *second*, all those machines of various types which operate by the vaporization of a volatile liquid—in other words, *latent-heat* machines. There are three main types of these latter machines, known respectively as the *vacuum*, the *absorption*, and the *compression* processes or systems. In some cases the compression and absorption systems are used in combination in the same plant; and in other cases absorption machines using a dual or combination liquid refrigerant are employed.

THE COLD-AIR MACHINE

This type of refrigerating machine, of which there are a number of constructions built principally in England and continental Europe, was used extensively in the early applications of mechanical refrigeration on shipboard; but the machine is inherently of low efficiency, owing to the fact that the heat capacity of air is only about 0.2377 B. T. U. per pound, or 0.034 B. T. U. per cubic foot for each degree F. of temperature. On account of this fact, the lower limit of temperature must be made very low, and this calls for a comparatively large amount of work. Also, large quantities of air must be handled so that the air machines are of great size for the refrigerating duty produced, as compared with machines using volatile liquids. This of course means large frictional losses, heavy wear and tear, and increased maintenance cost; so that, with heavy first cost and maintenance cost standing against the compressed-air machine, it is not surprising that this type of apparatus has been in little favor since latent-heat machines have been perfected.

Aside from this, there is the difficulty with moisture in the air, which freezes and clogs up the system. As all air contains a certain amount of moisture, which is precipitated to a greater or less extent as the temperature is reduced in the refrigerating machine, the difficulty with clogged passages is unavoidable except where special apparatus for drying the air is added to the system. This of course means additional complications and increased cost, so that, all things considered, the compressed-air machine has been in little favor in the United States, where the design and construction of latent-heat machines have been so highly perfected. Even in the Old Country, where air machines were formerly in high favor, they are being gradually replaced by the machines using volatile liquids.

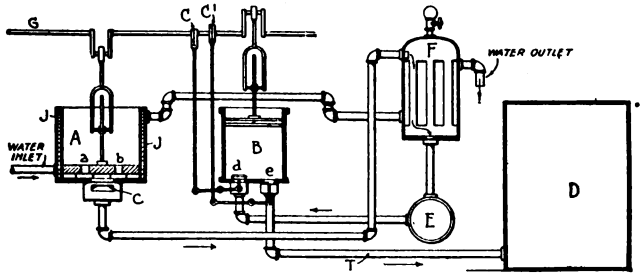


Fig. 2. General Arrangement for Air-Ice Machine.

Arrangement of Air System. Fig. 2 shows the general arrangement of the compressed-air machine, the equipment consisting of a single-acting compression cylinder A; an expansion cylinder B, which is also single-acting; and a condenser F, through which water circulates and cools the compressed air, without, however, condensing it. At D is shown a cold-storage room or refrigerator kept cool by the machine. In cylinder A the piston is provided with suction valves a and b, which open inward, and a discharge valve c, opening outward, as shown. Around the cylinder is the water jacket J, which removes part of the heat generated by compressing the gas. The diameter of cylinder B is a little less than that of cylinder A, and its piston is solid. In the cylinder-head, two valves are provided, designated in the figure by d and e, and operated by the eccentrics C and C', one of these being a suction and the other a discharge valve.

Connections are made from the receiver E to the condenser and to the inlet valve d of the expansion cylinder.

In operation, air at atmospheric pressure is taken into the cylinder A through the valves a and b, and on being compressed is discharged through the valve c to the condenser F, where it is cooled. At the same time, the valve d in the expansion cylinder is kept open by the eccentric C, so that air passes from the receiver E into the cylinder until it is filled, when the valve closes. The eccentrics are so arranged that the valve d closes at the beginning of the compression stroke of the cylinder A, so that the air in cylinder B, by its expansion, does work and helps the steam cylinder (not shown in the figure) to drive the compressor cylinder. Cold air from the expansion cylinder cools the refrigerator D. In early applications of the compressed-air machine, the cooled air coming from the expansion cylinder was discharged directly into the refrigerator; but it was found that the moisture in the air, as well as the oil from the machine, by which the air was contaminated, affected the goods in storage so as to make them unpalatable. Owing to this fact, the modern air machines are arranged to return the air to the machine after passing it through the cooling coils in the refrigerators or cold stores so that the air is used in a continuous cycle.

Commercial Form of Air Machine. Figs. 3 and 4 give general views of the Allen dense-air ice machine made by H. B. Roelker of New York City. There are three main cylinders having slide valves not unlike those used on steam engines, A representing a steam cylinder arranged to drive the cylinder B in which air at 14.7 pounds pressure is compressed to 150 pounds. The steam cylinder is operated by a single D-valve and controlled by a throttling governor suitable for use on shipboard, where these machines are chiefly employed, they being in fact the standard for the vessels of the United States Navy. Power from the steam cylinder is transmitted by connecting rod and disc crank, through the shaft H, to a center crank arranged to drive the compressor cylinder B. On the opposite end of the crank-shaft is a third crank disc to which the connecting rod of the expansion cylinder is attached. In this cylinder the compressed air, after passing through the cooling coil C, is expanded until its temperature is 40 to 65 degrees F. below zero. F is a plunger piston pump for

circulating cooling water around the coils of the tank *C*, and *G* is a priming air-pump.

In the *location of the cylinder cranks*, the crank driving the air-

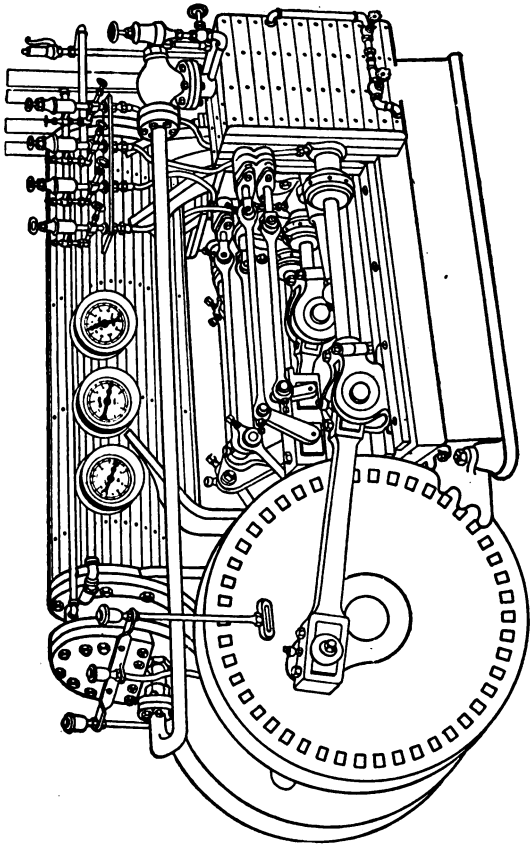


Fig. 3. Allen Dense-Air Ice Machine.

compressor leads the steam cylinder by about 90 degrees, this being according to the best modern practice. The object of the lead is to apply the greatest pressure attainable to the piston of the air-com-

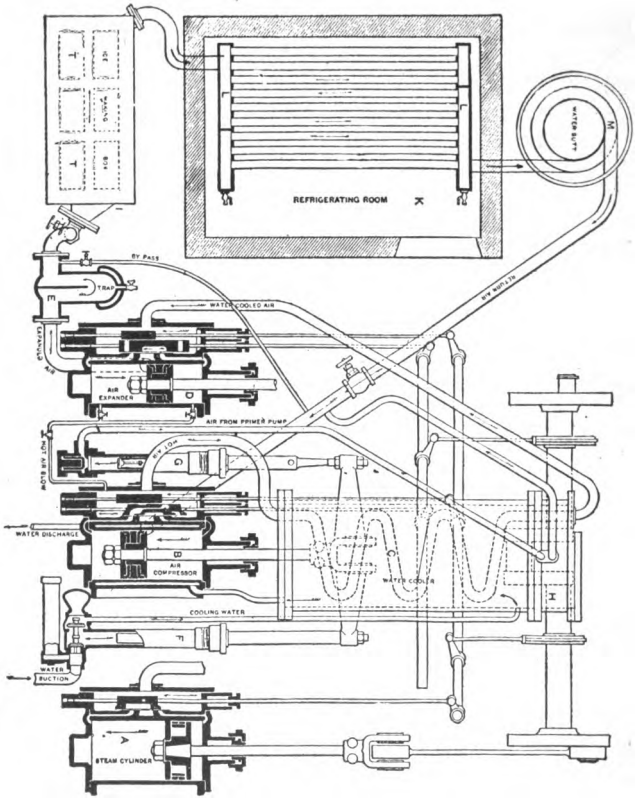


Fig. 4. Diagram of Construction and Connections of the Allen Dense Air Machine
Courtesy of H. B. Roelker, New York City

pressor at the time it is completing its stroke, when the angle of the crank-pin nears the position exerting the greatest effort on the crank and previous to the time of cut-off on the steam cylinders. By this method a much lighter fly-wheel than otherwise can be used, since the power developed by the engine is applied directly through the shaft, and not transmitted to the fly-wheel to be given off when the compressor cylinder is taking the maximum amount of power and the steam cylinder is approaching the end of its stroke.

Compressor Cylinder. Suction is through an opening in the bottom of the valve chest, located in the same way as the exhaust on a slide-valve engine, while discharge is through the face of the valve chest by a passage similar to that used for steam supply in such an engine. All valves are of the slide-valve type. The advantages of this type over the poppet valves used on ammonia and other compressors are—comparatively noiseless action, no hammering of seats or face of valves in closing, and absence of unbalanced pressure on the valve to be overcome by the engine.

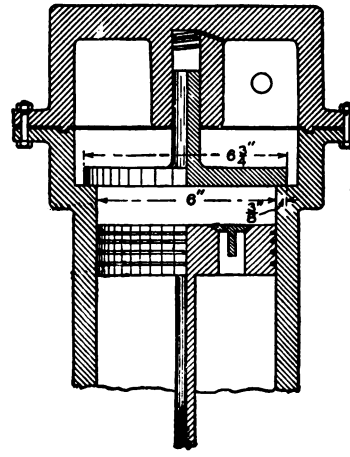


Fig. 5. Diagram Illustrating Unbalanced Valve Pressure.

An illustration of unbalanced pressure is had in a study of Fig. 5. In this diagram it is assumed that the design calls for a 6-inch compressor cylinder with a valve seat of $\frac{3}{8}$-inch face, giving a bearing surface on top of the valve $6\frac{3}{4}$ inches in diameter. The area of the cylinder is 28.274 square inches, while the area of the top of the valve, including the seat, is 33.183 square inches. With a working pressure of 150 pounds, the total pressure to open the valve is 150×33.183, or 4,977.45 pounds. The power exerted on the under side of the valve when the pressures are equal, is 28.274×150, or 4,241.1 pounds; so that in order to open the valve, there must be $4{,}977.45 - 4{,}241.1$

= 636.35 pounds additional pressure applied. This means 28.53 pounds a square inch in excess, or a total pressure of 178.53 pounds a square inch on the piston. This pressure is overcome by placing springs or compressing chambers on top of the valve, the latter being preferred. The loss due to this unbalanced pressure may be as much as 20 per cent of all the energy required to compress the gas, besides the wear and tear on the valves.

The valves of the Allen machine are operated by two rocker shafts which are controlled by eccentrics in the manner already mentioned. The rocker nearest the crankshaft operates the valve admitting steam to the cylinder *A*, and also the rider valve on each of the air cylinders. The other rocker shaft operates the main valves of the air cylinders; and an arm extending horizontally from the cross-head of the compressor cylinder operates the charging air-pump and the water-circulating pump. The action in the expansion cylinder *D* is the same as in a steam cylinder having slide-valves. With an initial pressure of 260 pounds and final pressure of 60 pounds, the tempertaure of the cold air will be from 70 to 90 degrees below zero, depending on the condition of the machine. Should the pressure in the expanding cylinder become greater than that in the discharge chamber due to the distortion of rods or slipping of eccentrics, the valves will spring back from their seats and relieve the pressure. Oil and water traps and blow-off cocks are arranged in different parts of the system as shown in Fig. 4. The cold air is utilized first in an ice box, filled with calcium brine, and then in a refrigerator, the air passing finally through a coil in a water-cooler before it returns to the suction of the compressor cylinder.

Operation of the Allen machine, according to the rules used in the United States Navy, should be as follows:

On starting the machine, have the blow-valves of the expansion cylinder and the pet-cocks of the various traps open until no more grease or water discharges. The two 1½- or 2-inch valves of the main pipes must be open, and the 1-inch by-pass pipe closed; also the ½-inch hot-air valves from the compressor to the expander cylinder must be closed.

Be sure that the circulating water is in motion. The full pressure is 60 to 65 lbs. low pressure, and 210 to 225 lbs. high pressure.

During the running, open the pet-cocks of the water-trap in order to take the water out of the air from the primer pump frequently enough so that it will never be more than half-filled. If the water should be allowed to enter the main pipes, it is liable to freeze and clog at the valves. By keeping all

stuffing-boxes well lubricated by the lubricator cups, the pressures are easily maintained with but little screwing-up of the packing. If the low-air pressure is not maintained, the fault is almost always due to leaks at the stuffing-boxes. Under all circumstances it is due to some leak into the atmosphere, as the primer pump valves have never yet been found to be at fault.

The packing of valve-stems and piston-rods consists of a few inner rings of Katzenstein's soft metal packing, then a hollow greasing ring, then soft fibrous packing (Garlock packing).

The sight-feed lubricators of the compressor and expander should use only a light, pure, mineral machine oil from which the paraffine has been removed by freezing—usually three drops per minute in the compressor, and one or two in the expander.

The pistons of the compressor and expander cylinders are packed with cup leathers, which commonly last about one or two months of steady work. When these leathers give out, the high pressure decreases in relation to the low pressure, and the apparatus shows a loss of cold. A leak at any other point of high pressure into low pressure will have the same effect. These packing leathers are made of thick kip leather, or of white oak-tanned leather of somewhat less than $\frac{1}{8}$-inch thickness. They are cut $\frac{3}{8}$-inch larger in diameter than the cylinders. The leathers must be kept soaked with castor oil and must be well soaked in that before using; and a tin box containing spare leathers and castor oil must be kept on hand.

Once, or sometimes twice a day, it is necessary to clean the machine by heating it up and blowing out all the oil and ice deposits. This is done as follows: The 1-inch valve of the by-pass is opened. Then the two $1\frac{1}{2}$- or 2-inch valves in the main pipes are closed; then the two $\frac{1}{2}$-inch valves in the hot-air pipe from the compressor chest to the expander are opened, and the $1\frac{1}{2}$-inch valve of the expander inlet is partially closed; then the live steam is let slowly into the jacket of the oil-trap, keeping the outlet from the steam jacket open enough to drain the condensed steam.

Run in this manner for about one-half hour; during this time, frequently blow out the bottom valve of the oil trap, also the blow-off from the expander, until everything appears clean. Then shut off the steam, and drain connections of the jacket of the trap and the hot-air pipe from the compressor to the expander. Then open the two $1\frac{1}{2}$-inch valves in main pipes. Then close the 1-inch by-pass pipe and all pet-cocks, and run as usual.

Whenever opportunity offers to blow out the manifolds of the meat-room and the ice-making box (that is, whenever they are thawed), this should be done. If it is suspected that a considerable quantity of oil and water has got into the pipe system and is clogging the areas and coating the surfaces, the pipes can be cleaned by running hot air through them as is done during the daily cleaning of the machine. The oil and water are then drawn off at the bottom of the ice-making box and the manifolds of the refrigerating coils.

The clearance of the two air pistons and of the primer plunger is only $\frac{1}{4}$-inch; therefore not much change of piston-rods and connecting rods is permissible, and when the piston nuts are unscrewed to change the piston leathers, the rod should be watched that it does not unscrew from the cross-head. Whenever it is noticed that the brine freezes, more chloride of calcium should be added, and should be well stirred into the brine.

VACUUM PROCESS

In machines working on the vacuum system, the essential feature, as the name implies, is production of a vacuum in the vessel containing the liquid to be cooled. Probably the first machine constructed on this principle was that invented by Dr. Cullen in 1755. His apparatus has served as a pattern for all later types. In some aspects, the vacuum machine, as to its principle of operation, resembles the latent-heat machines using volatile liquids, in all of which evaporation is had under comparatively low pressures, the difference being that, in the case of the vacuum process, the pressure is very much lower than with the other latent-heat machines. Thus, with an ammonia compression machine, the back-pressure in the suction coils may be from 15 to 25 pounds, or possibly more in some cases; whereas, with the vacuum process, it is necessary to have the vacuum as good as possible with the best pumps made, there being only about 0.1 pound pressure per square inch, this being necessary where water is to be frozen by evaporation of water, as its temperature of evaporation is too high to get good freezing for pressures any higher than this.

In ordinary practice, the discharge of the vacuum pump is connected to a condenser in which the pressure is about 1.5 pounds. About one-fifth the water put into the vacuum chamber is evaporated, so that for each five tons of water used there is a net return of about four tons of ice. Under the best conditions less water will be evaporated with a better return. About 340 gallons of condensing water is required per ton of refrigeration, assuming a temperature range of 30 degrees. The vapor cylinder must be about 150 times as large as the cylinder of an ammonia latent-heat machine of equal capacity. This enormous size of cylinder places the vacuum machine out of competition with other apparatus on the market; and to get around this difficulty inventors have developed various modifications of the machine, using various substances to absorb the vapor chemically, the most practical apparatus of this kind being that employing sulphuric acid as an absorbent.

Fig. 6 is a diagram showing the arrangement of parts in the sulphuric acid vacuum machine, the air-pump P being employed to produce a vacuum in the chamber A, so that the water in this chamber begins to evaporate. Vessel B contains sulphuric acid, which

is allowed to fall into vessel *C* in the form of spray. Since the acid has a great affinity for water, it will absorb the vapor in the chamber *A*, and, after being thus diluted, will flow to the vessel *D*. An injector *F* is arranged to supply fresh water to the vessel *A*, and at the same time to draw the brine from the coils *E*, brine being used in *A* as it is not desired to do the freezing direct in this vessel. Brine from the vessel *A* is circulated through the coil *E* in the refrigerator, in a closed cycle. A pump (not shown in the illustration) is used to return the acid from the reconcentrator to vessel *B* to be used over again. The chief objection to this type of machine is the fact that the pipes must be made of lead or lined with lead in order to prevent corrosion.

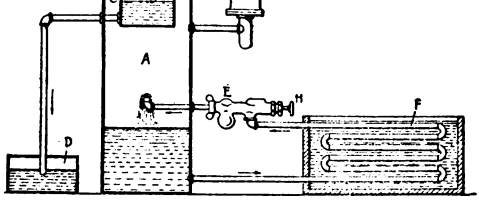


Fig. 6. Diagram of Sulphuric Acid Vacuum Machine.

Aside from the size of the apparatus and the difficulty in using the acid, the vacuum system involves considerable complication in the pumping apparatus, as it is difficult to keep the packing glands and joints of the vacuum pumps tight for the low pressure required. Ice produced by this system is not of good quality, it being porous or opaque unless frozen in specially prepared moulds previously chilled, which process is too expensive for commercial use. Owing to the necessity for circulating the acid and cooling water, about 10 or 12 tons of liquid must be handled for each ton of ice produced; and in doing this about 180 pounds of coal are burned, this being the fuel necessary to supply steam to the pumps and heat the coils of the acid evaporator used in reconcentrating.

Vacuum Pump. Many pumps have been developed for use in the vacuum process of refrigeration; but one typical of others is that of Lange, which is illustrated in Fig. 7. In this pump three pistons are employed, as indicated in the illustration by the letters *A*, *B*, and *C*, the arrangement being such that the pistons are in vertical

line one above the other, with each working in its own cylinder. The three cylinders are connected by valves as shown, the valves being sealed with oil and so arranged that each of the pistons exhausts the contents of the cylinder below it. On leaving the top cylinder, the mixed oil and air is discharged into the separator *D*, from which the air is allowed to escape into the atmosphere, while the oil passes to the receptacle below. From this receptacle the oil is returned to the chamber in the lower end of the pump as needed.

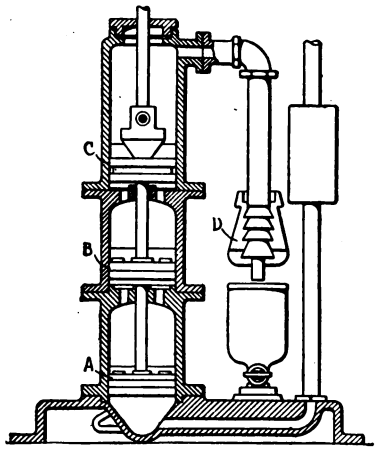


Fig. 7. Lang's Vacuum Air Pump.

There are very few vacuum plants in the United States, as the other types have proved to be more practical and popular.

ABSORPTION SYSTEM

This depends for its operation on the affinity of certain liquids for each other and on the process of *fractional distillation*—that is, the distilling of one or more liquids from a solution under such conditions of temperature and pressure that the other liquids do not vaporize and are left behind. When a liquid can be vaporized readily and the resulting vapor is easily absorbed by another liquid, we have the complete set of conditions for the absorption system. In some respects this system is like the vacuum process, while in other respects it is similar to the compression system. The difference from the one is the absorption of the gas by water instead of by acid; from the other, the compression of gas by direct application of heat in the generator instead of by mechanical action, as in the compressor. Mention has already been made of the great affinity of ammonia for water, on account of which practically all absorption machines use aqua ammonia for the working medium.

For the invention of the absorption process, the world is indebted to Ferdinand Carré, brother of Edmund Carré, inventor of the sulphuric acid machine, who made a study of the phenomena of evaporation and, about the year 1850, evolved the primitive absorption apparatus, shown in Fig. 8, consisting of two strong iron jars connected together by an iron pipe. Jar *A* was used as the ammonia still or generator and had placed in it a quantity of strong ammonia solution. A spirit lamp placed under the jar supplied the heat necessary for distillation, and an air cock *I* afforded the means of venting off the air as soon as the jar became heated. With continued application of heat, the pressure increased in all parts of the system. Jar *C* was placed in a tank and surrounded by cold water *D*, the supply being changed constantly so as to maintain the original temperature at about 60° F. Ammonia vaporized in the jar *A* passed to the jar *C* and was liquefied by the cooling of this jar at about 120 pounds pressure. At this pressure the boiling temperature of water is 230° F., so that vaporization of water was impossible under the conditions prevailing.

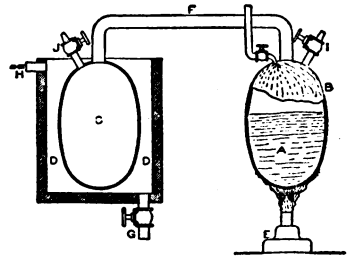


Fig. 8. Carré's Experimental Absorption Machine.

When the process of distilling ammonia was completed, the lamp was removed from jar *A*, the water drawn off from around jar *C*, and the tank *D* filled with whatever substance it was desired to freeze. A water pipe allowed water to flow over jar *A* and cool its contents, with the result, that the pressure was removed from both the jars, and the liquid anhydrous ammonia in jar *C* began to vaporize and return to jar *A*, where it was absorbed by the water from which it had been distilled. By the change of anhydrous ammonia from the liquid into the gaseous form, the heat was taken from the liquid in the tank *D*, and held latent by the gas, so that this liquid was cooled. This same heat was given up as the gas was reabsorbed in the jar *A*, and was transferred to the cooling water passing over the jar.

The intermittent action of Carré's machine makes it impracticable for anything more than experimental uses; and for the decade following its invention, great efforts were made by inventors to improve the apparatus in such a way as to get continuous operation. This was finally accomplished about 1858. The apparatus then developed, similar in a general way to that employed at the present time, consisted of three distinct sets of appliances: the first, for distilling and liquefying the ammonia; the second, for producing cold by means of an evaporator and an absorber; and the third, for pumping the rich liquor from the absorber to the generator, from which the cycle is started afresh. These three operations are distinct, but the apparatus in each part of the plant is dependent on all the other parts, so that all must operate continuously when in use in order to form a complete closed cycle. Fig. 9, taken from the *Southern Engineer*, is a good diagram illustration of an absorption plant, consisting of an ammonia boiler or generator *J*, an analyzer *E*, exchanger *B*, condensing coils *F*, cooler *C*, absorber *D*, receiver *G*, and the ammonia pump *I*.

Generator. The generator is a cylindrical drum containing coils of pipe through which steam from the boiler is circulated for distilling the ammonia. This part of the apparatus, which is also known as the *ammonia still*, is constructed in several forms, both horizontal and vertical. The horizontal generator is the more expensive of the two forms, but has the advantage of supplying drier gas. In the vertical generator, the evaporating surface is comparatively small and the boiling so rapid, that it is difficult to keep the steam coils covered with liquor. These coils, when uncovered, become pitted by the combined action of the gas and the ammonia liquor. Generators of the vertical type are also likely to boil over, when forced, and the height is inconveniently great when properly installed in connection with the analyzer.

For steam pressure of 3½ to 5 pounds, the surface of the steam coils must be about 14.4 square feet per ton of refrigeration for 60-degree cooling water and 0 brine. A warmer brine requires less heating surface and a warmer cooling water, more heating surface. As an example, 5 pounds steam pressure should have 13.13 square feet of surface for 60-degree cooling water, and 13.89 square feet for 80-degree cooling water, because of the greater efficiency of the

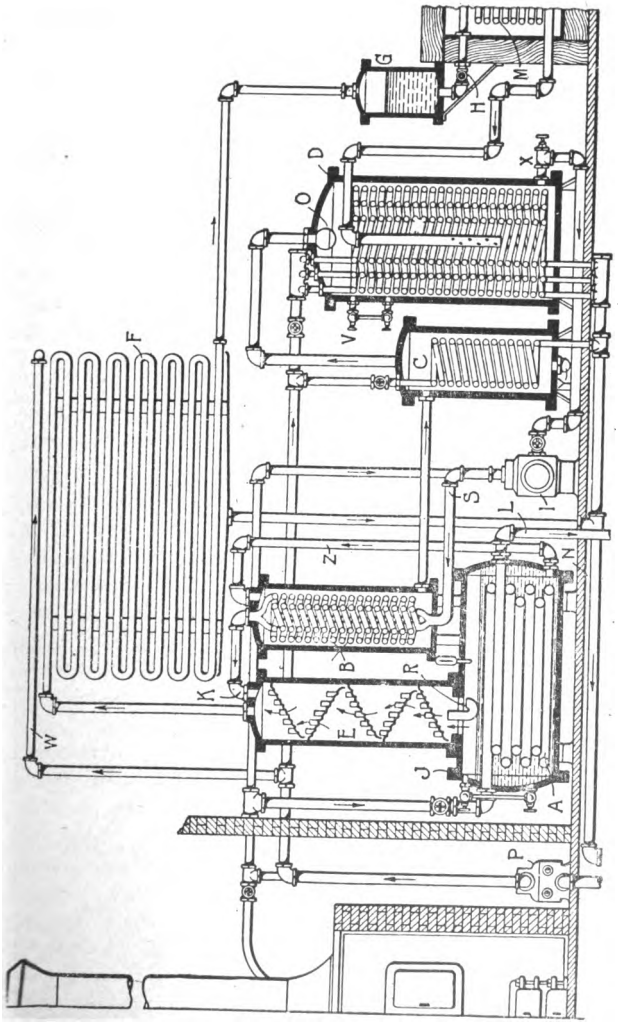


Fig. 9. Sectional Elevation of Complete Absorption Plant.

machine as a whole when the liquid anhydrous ammonia is cooled down nearer to the temperature of the cooler. Likewise the heating surface required decreases with the increase of steam pressure on account of greater heat transference between the steam and the aqua through the coils at higher pressures, and especially because the temperature difference between the two is greater as the pressure is raised. The following numerical values taken from manufacturer's data will illustrate: 3.5 pounds steam pressure require 14.3 square feet per ton with 60-degree water; 9.95 square feet with 20 pounds steam pressure; and 5.95 square feet with 50 pounds steam pressure. Since the pressure in a generator may be as high as 200 to 250 pounds, the diameter is limited and large machines must take steam at both ends or be multitubular, for the length of the coils must be limited to give ease in draining. The Vogt 150-ton machine, Fig. 10, is an example of the multitubular construction.

Analyzer. The analyzer is set directly above the generator and connects thereto, as shown at *E* in Fig. 9. It consists ordinarily of a cylindrical drum containing a series of pans or deflectors over which the hot distilled gas must pass for the purpose of separating any water that may have been distilled or carried over with the ammonia gas. The water thus separated is drained back into the generator. Rich ammonia liquor, being returned from the absorber to the generator, is discharged from the ammonia pump into the top of the analyzer. It flows over the pans in such a way as to absorb heat from the gas. This results in a saving of steam required to heat the generator, as well as in the amount of water required at the condenser to liquefy the ammonia gas.

Condenser. The condenser *F* is a series of pipes over which water flows, cooling the dry gas, which liquefies under the pressure created in the generator. The liquid ammonia flows to the receiver *G*. It is then ready to be passed to the cooling coils through the expansion valves, which are adjusted to supply the amount of liquid required to accomplish the desired cooling.

In commercial practice condensers are constructed the same in the absorption as in the compression system. The details of their construction will be found under the description of compression machinery. If the double-pipe style is used, about 14 square feet of cooling surface should be allowed per ton of refrigeration; the

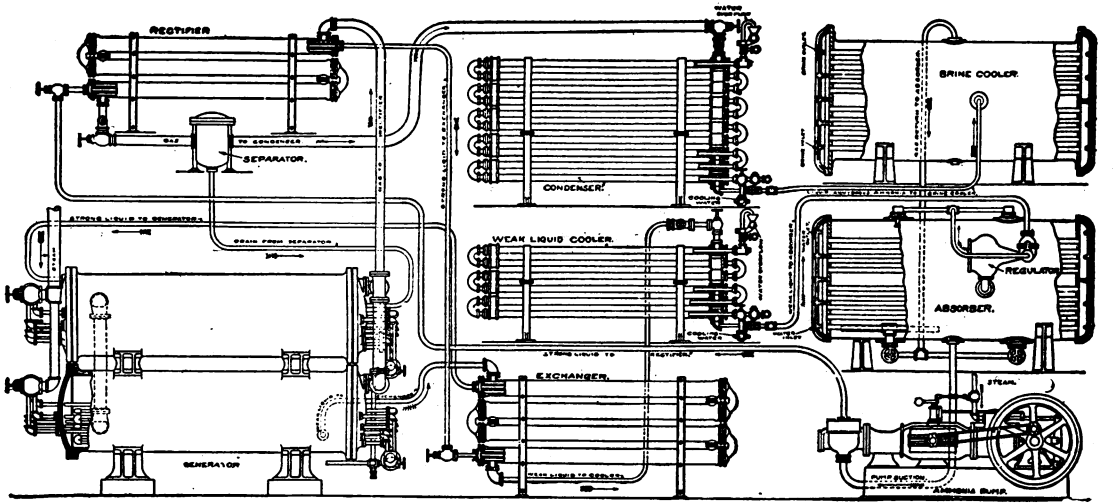


Fig. 10. Diagrammatical View of a Vogt Absorption Refrigeration Plant
Courtesy of Henry Vogt Machine Company, Louisville, Kentucky

atmospheric type requires 30 square feet, while the shell and coil types require about 22 feet.

Rectifier. This is an apparatus added to the absorption plant in recent years with a view to giving increased efficiency. It is not shown in Fig. 9, but is usually mounted on top of the generator, as seen in Fig. 10. The construction varies with different makes of machines, the object in all cases being to remove moisture from the gas coming to the analyzer, as moisture is very detrimental to the operation of the absorption machine. This is accomplished by reducing the amount of superheat in the ammonia vapor. The rectifier also serves as a large separator, guarding against possible boiling over of the aqua in the generator. The most usual construction consists of a nest of tubes enclosed in a cylinder having, at the bottom, a chamber for collecting the moisture separated from the gas. The rich liquor from the absorber is taken through these tubes, either before or after passing through the heat exchanger, and goes thence to the top of the analyzer. The gas, on its way to the condenser, passes through this cylinder, surrounds the tubes and is thus cooled sufficiently to cause any moisture that it may contain to be precipitated. In some cases the rectifier is in the form of a pipe coil similar to the ordinary atmospheric or double-pipe condenser, in which case care must be taken to avoid supplying cooling water sufficient to cause condensation of the ammonia in the apparatus.

The amount of cooling surface required, if figured simply as a rectifier, would only be 1.5 to 2.5 square feet per ton, but it is made as large as 4 square feet in order to safeguard against water getting into the condenser, and thence into the cooler, or expansion coils. It is best for the vapor to have about 20 degrees superheat on leaving the rectifier.

Equalizer. The equalizer or heat exchanger *B*, as shown in the illustration, is a drum in which are several coils of pipe through which the liquor from the pump *I* is forced on its way to the generator *J*. The pipes in the drum are surrounded by the hot weak liquor entering at the top through the pipe *U* from the generator. Thus the hot liquor is made to give up heat to the rich liquor in the coils, on its return passage to the generator. In the best recent design the double-pipe exchanger is used, as shown in Fig. 10, and arranged for counterflow of the liquids, by which means their

relative velocity of flow is increased and regulated at will, thus ensuring the most favorable conditions for rapid and efficient heat transference. In horizontal machines which have been properly proportioned, at least 6 square feet of exchange surface should be allowed for each ton of refrigerating capacity. This cannot be done with machines using vertical generators, owing to the increased danger of boiling over. In such machines it is not practicable to allow much more than 2 square feet of exchange surface per ton. This, however, is not sufficient to reduce the temperature of the weak liquor much below 135° F., so a special weak liquor cooler *C* is employed.

Even with the horizontal generator, this cooler is sometimes employed to advantage, as shown in Fig. 9. The cooler in this, as in most instances, is of drum shape similar to the exchanger, and contains a coil of pipe through which water is circulated for cooling the liquor coming from the exchanger on its way to the absorber. The liquor flows from the cooler to the absorber through the pipe *V*, a regulating valve being placed on this pipe at the absorber, in the best practice. Where the equalizer and rectifier are both used, the rich liquor passing through them returns to the generator at a comparatively high temperature. It must not be forgotten that—the higher the temperature, the less the moisture removed by the liquor in the analyzer. On this account rectifiers are frequently made to use cooling water, and as the water so used can be passed over the ammonia condensers after leaving the rectifier, there is not much added expense on account of water. Rectifiers of this type are made in pipe coils, as above mentioned.

Absorber. This part of the apparatus *D*, performs the reverse operation to that performed in the generator. Heat supplied in the generator separates the ammonia from the solution, while in the absorber the weak aqua ammonia absorbs the gas at low temperature produced by cooling water. The absorber shown in the illustration is similar in general form to the weak liquor cooler, which consists of a number of cooling coils in a cylindrical shell, water being circulated through the coils to give the desired reduction of temperature. The construction shown is known as the *empty* form of absorber, which is about the most satisfactory design yet evolved. The weak liquor is sprayed into the shell of the absorber at the top, pass-

ing down over the cooling coils and coming in contact with the gas, which is admitted in the form of spray near the bottom of the chamber. Thus absorption of gas is rapid and continuous, the rich liquor being drawn off from the bottom of the absorber as shown.

In another form of apparatus known as the *submerged* or *tank* absorber, a series of coils is so arranged in the containing shell that the gas enters them at the top, together with a spray of the weak liquor, which absorbs the gas in descending through the coils. A receiver at the bottom of the tank stores the rich liquor, and cooling water entering the shell near the bottom fills the space surrounding the coils and flows off at the top, the drum being full of water. With this type of apparatus about 35 square feet of surface should be allowed per ton of capacity. In the *full* absorber, coils are nested in a cylindrical shell into which the gas and weak liquor are admitted at the bottom, so that the gas is compelled to pass through the entire body of ammonia liquor in the shell. This gives complete absorption, but there is the disadvantage incident to a loss of pressure equal to the head of liquid between the top level of the liquor and the gas inlet.

Absorbers may also be of the double-pipe type, by combination of shell and tube, and of the atmospheric type. The essential features in design of the absorber are proper provision for the mingling of the weak aqua and the ammonia vapor, and the removal by cooling of the heat that is released as absorption progresses. It is important to maintain the liquid level in the absorber at a constant height and this may best be done by use of a float valve control on the weak aqua inlet, such as shown in Fig. 11.

Ammonia Pump. As it is desirable to have means for testing the piping of a plant to 350 or 400 pounds pressure, the ammonia pump should be selected with this in view, notwithstanding the fact that in its ordinary work there is only the pressure of the generator to work against. Care should be taken in selecting the materials and constructing the pump in order to make it proof, as far as possible, against the action of ammonia. The stuffing-box gland should be particularly designed to prevent leakage. It should have good depth so that, with good ammonia packing, the gland need not be set up tight enough to prevent leakage, thereby causing loss of work

in friction and perhaps damaging the piston rod so that it will have to be renewed or turned down. As duplex pumps have more moving parts and more glands requiring attention than single-acting pumps, such pumps are not suitable for use in pumping aqua ammonia, so that single-acting pumps are invariably used in both the vertical and horizontal types, arranged for direct steam drive or drive by power. As the ammonia pump is vital to the operation of the

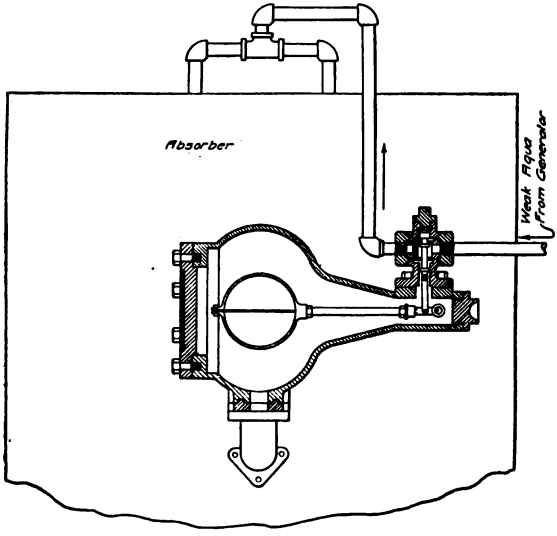


Fig. 11. Automatic Break Aqua Regulator
From Mechanical Refrigeration, by Macintire, John Wiley and Sons, Publishers

plant it should be of the very best construction, and in large plants duplicate pumps should be installed. Some manufacturers provide this duplicating feature also for the small plants, by specially constructing the pumps with duplicate cylinders, that can be driven by power or steam, only one of the cylinders being required in ordinary operation.

Ammonia Regulator. As in the absorption system, regulation of the working depends principally on the strength of the rich liquor

supplied to the still, it is desirable that the density of this liquor be as constant as possible at the given figure for which the machine is designed to operate, this ordinarily being about 26 degrees on the Baume scale. With the full absorbers and other types where quantities of the weak liquor come in contact with the gas to be absorbed, the regulation of density in the rich liquor is simple; but with the empty absorber, which is preferable on other accounts, it is necessary to regulate the supply of weak liquor carefully, if the density is to be maintained constant. For this purpose ammonia regulators are used on the absorber, governing the flow of weak liquor, the density of which is 16° to 18° Baumé. (See Fig. 11.)

Operation. As steam is turned into the generator, the rich liquor is heated and ammonia gas distilled. This gas rises into the analyzer *E*, and, coming in contact with the pans or deflecting surfaces and the rich liquor at lower temperature, is cooled so that what steam it contains is condensed, leaving the gas free of moisture as it leaves the analyzer for the condenser, or for the rectifier when this apparatus is used to ensure absolute dryness. The hot dry gas enters the condensing coils at the top as shown, flowing downward; and the cooling water flows over the coils *F* from the pipe *W*, so as to cool the gas until it condenses under the pressure of the system. The liquid anhydrous ammonia thus formed flows into the receiver *G* and thence to the expansion valve *H* from which it passes to the cooling coils *M*. The condensing pressure is from 150 to 200 pounds. Recent design in absorption machinery tends toward simplicity, which is had by standardizing apparatus in employing the double-pipe type of shell and tube equipment throughout. A careful study of the diagram, Fig. 9, will enable the student to grasp the essential principles of operation and he will then readily understand the function of the apparatus shown in Fig. 11.

Power for Absorption Plant. In computing the size of boiler required for an absorption machine, it is first necessary to find the heat required in the generator which the boiler is to supply. The weight of steam corresponding to this amount of heat added to the weight of steam required for the operation of the auxiliary machines gives the total weight of steam necessary, and from this data the size boiler which will deliver the required amount of steam continuously is computed.

The heat required in the generator is equal to the heat lost in the condensing coils added to the heat lost in the absorber, minus the heat gained in the cooling coils, minus the heat gained by the work of the ammonia pump in raising the rich liquor from the pressure in the absorber to the pressure in the generator.

The heat lost in the condensing coils is equal to the temperature of the entering gas, minus the temperature of the liquid ammonia, plus the latent heat of ammonia. Latent heat of ammonia is found by the rule, $555.5-(0.613 \times \text{temp.})-(0.000219 \times \text{sq. of temp})$.

TABLE XV

Heat Generated by Absorbing Ammonia

Ammonia in Poor Liquor, Per Cent	Ammonia in Rich Liquor, Per Cent	Heat of Absorption by One Pound of Ammonia in Units	Pounds of Rich Liquor for Each Pound of Active Ammonia
a	c	H_a	P_r
10	25	812	6.0
10	36	828	3.45
12	35.5	828	3.74
14	25	854	7.8
15	35	811	4.25
17	28.75	840	7.0
20	25	840	16.0
20	33	819	6.1
20	40	795	4.0

The heat lost in the absorber is equal to the heat produced by the absorption of one pound of ammonia by the poor liquor, plus the heat brought into the absorber by a corresponding amount of poor liquor (per cent ammonia in rich liquor ÷ per cent of ammonia in poor liquor) and the negative heat produced by one pound of gas from the cooling coils. Table XV gives the heat generated in the absorber per pound of gas under various conditions.

The heat brought into the absorber by the poor liquor for each pound of active ammonia gas is equal to the number of pounds of rich liquor for each pound of active ammonia minus the difference in temperature between the incoming poor liquor and the outgoing rich liquor. The specific heat of the poor liquor may be taken as 1, and disregarded.

The negative heat brought into the absorber is equal to the difference in temperature between the outgoing rich liquor and the gas in the cooling coils, multiplied by the constant 0.5.

The heat absorbed by one pound of the refrigerant in the cooling coils while doing work is equal to the latent heat of ammonia, plus the difference in the temperatures of the ammonia liquid and the refrigerator, multiplied by the specific heat of ammonia.

The heat produced by the pump is that generated by raising the rich liquor from the pressure in the absorber to that in the generator, and in approximate calculations may be disregarded. It may be found by the following rule:

Heat produced is equal to the weight of rich liquor to be pumped multiplied by the difference between the height in feet of a column of water one square inch in area which will give the pressure in the generator, and the height of a similar column of water giving the pressure in the absorber. This amount is to be divided by the specific gravity of the rich liquor multiplied by the constant 778.

The weight in pounds of rich liquor to be circulated for each pound of liquid ammonia obtained in G is equal to 100 minus the percentage of ammonia in the poor liquor, divided by the difference between the percentage of ammonia in the poor liquor and the percentage of ammonia in the rich liquor. A column of water one square inch in area and 2.3 feet high weighs one pound.

After finding the heat required per hour by the generator for each pound of rich liquor entering, the total heat required per hour will be equal to the heat in one pound multiplied by the number of pounds of rich liquor circulated in an hour. The weight of rich liquor circulated in an hour may be found by multiplying the area of the pump cylinder in square inches by the length of stroke in inches, and by the number of strokes an hour, and dividing this amount by 27.7. This result should be multiplied by the specific gravity of the rich liquor.

We now have the number of British thermal units required per hour in the generator. This number divided by the latent heat of steam corresponding to the generator pressure gives the pounds of steam required.

The weight of steam required for the auxiliaries may be calculated as follows

Weight of steam per hour for each steam cylinder equals 0.0348 × the square of the diameter of the cylinder × the length of stroke, both in inches, × the number of strokes per minute × the density or weight of one cubic foot of the steam at the initial pressure

The sum of the weight of steam required by the generator and that required by all the auxiliaries gives the total amount of steam required per hour to distill the ammonia from the rich liquor and to operate all the machinery about the plant. The total weight of steam divided by 13.8 gives the number of square feet of effective heating surface required in the boiler.

Binary Systems. In the development of the absorption machine, many experiments have been made with various refrigerants and with special machines using combination or dual working mediums. In case of the dual liquid, one of the substances should be capable of liquefaction at a comparatively low pressure, at the same time taking the other substance into solution by absorption. In some machines of this type, the refrigerating agent is liquefied partly by absorption and partly by mechanical compression. A machine developed by Johnson and Whitelaw uses bisulphide of carbon which is first vaporized and then, together with air introduced by a force pump, is passed through chambers charged with oil where the bulk of the moisture in the gas is taken up or absorbed, provision being made for extracting the moisture from the air by passing it over chloride of calcium on its way to the pump. Pictet's refrigerating agent is a combination of carbon dioxide and sulphur dioxide, the latter constituting 97 per cent of the mixture. This fluid gives a boiling point 14 degrees F. lower than is had with pure sulphide dioxide, and its latent heat is practically the same as that of this material.

In an apparatus designed to work on the vacuum principle, by De Motay and Rossi, the refrigerating agent is a mixture made up of common ether and sulphur dioxide, known as *ethylo-sulphurous oxide*. At ordinary temperatures, liquid ether has the power of taking up, or absorbing sulphur dioxide, the absorption in some cases being as much as 300 times its own bulk, while the tension of the vapor given off from the compound or dual liquid is below that of the atmosphere for a temperature of 60° F. This dual liquid is placed in the refrigerator and evaporated by reducing the pressure with air pumps, as in the vacuum system, so that the pressure is no greater than re-

quired to cause liquefaction of ether. Owing to the absorption of sulphur dioxide by ether, the pump need not have as large capacity as if ether alone were used, but must necessarily have greater capacity than if pure sulphur dioxide were used. Neither the vacuum system nor the binary system with dual liquid refrigerant have come into general use. Practically all refrigeration is done with simple refrigerants.

Care and Management. To be successful in handling an absorption plant, the man in charge must be regular in his habits and methods and, above all, must know his plant from top to bottom, having the location of every valve and connection in mind. Regular inspections should be made to see if all parts are in good condition and if the apparatus is performing its full duty. Gauges and thermometers with test cocks enable the engineer to ascertain this latter point. There should be a pressure gauge on the generator and one on the low-pressure side. Some engineers prefer also to have such a gauge on the absorber. These gauges should have pipe connection with shut-off valves, so that they can be inspected and repaired if necessary. It is convenient to run the pipe to a gauge board located where readily seen, so that the condition of all parts as to pressure may be seen at a glance. Owing to the danger of bursting, some engineers prefer to work their plants without glass liquid-level gauges, especially on the high-pressure side. In some cases this difficulty is overcome by using special casings for the glass tube and special shut-off valves that close automatically in case of a break. In other cases the gauge glasses on the high-pressure side are kept shut off except when a reading is desired. Where used, such gauges are placed on the generator, the absorber, and the ammonia condenser or liquid receiver. Test cocks are placed on the generator and, in some cases, on the absorber.

Thermometers should be used freely on all principal pipe lines. One should be placed on the ammonia liquid line near the expansion valve; another, in the poor liquor pipe near the absorber; while a third is connected direct to the absorber, a fourth, to the manifolds of the bath coils, and a fifth, to the cooling water pipe near the condenser. Instruments can also be used to advantage on the rectifier, analyzer, and exchanger. Portable thermometers, and hydrometers for measuring the temperature and density of brine and other liquids,

should be provided; while the engineer should have indicating apparatus for the ammonia and steam cylinders, as well as scales and measuring vessels for performing rough tests in measuring coal and water used, ice turned out, ammonia supplied to system, etc. Two forms of connections for thermometers placed on the pipe lines are shown in Fig. 12.

Preliminary to charging and putting a plant in operation it must be tested under pressure for leaks. This is done by connecting the suction of the ammonia pump to a water supply and pumping water into the system until full and a pressure of 150 pounds is had. Inspection is then made for leaks and, if everything proves tight, the pressure is increased gradually to 300 pounds or something more. This pressure is maintained for at least half an hour while careful inspection of all joints is made. While the pressure is on, the valves on the gauge piping connections are closed and the gauges disconnected and cleaned by blowing out. Drains are then opened and the water allowed to flow out of all parts of the system except from the generator, which is left half full.

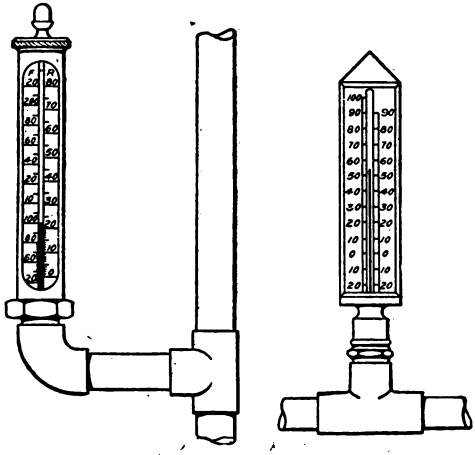


Fig. 12. Thermometer Attachments.

Steam pressure of 50 pounds is then turned on the generator coil, which results in a pressure of 30 pounds in the generator as soon as the water is heated and sufficient steam made to fill the high pressure side. At this stage the valves on the weak liquor pipe to the absorber are opened and the pressure forces the water from generator to absorber. Suction of ammonia pump is now connected to absorber, and the

water and steam circulated through the system, while the vent cocks are left open so that all parts are thoroughly cleaned and blown out. After this has gone on for an hour or so, the pump is stopped, the steam shut off the generator coil, and the system allowed to cool. As soon as steam stops issuing from vent cocks, they are closed, and the stop valves separating the various parts of the system are closed so that, as vacuum is formed in different parts by condensing steam, a leak in one part need not affect the rest of the plant.

Charging. With the system under a vacuum, as after steaming out, aqua ammonia may be forced into the generator and absorber by atmospheric pressure. Otherwise, the ammonia pump must be used to fill the two parts of the system—one after the other. An auxiliary suction makes connection to the pump, and the end of the suction pipe is inserted in the 1½-inch bung hole of an aqua ammonia drum to within 1 inch of the bottom. All valves on the discharge side of the pump are opened and the ammonia is pumped into the system, care being taken to keep the drum as cool as possible. The generator is filled to the working level, as shown by the gauge cocks, and the absorber is filled to the top of the gauge glass. The ammonia pump is now connected with its suction to the absorber; all valves are adjusted for regular working conditions with steam admitted to the generator coils; the ammonia gas generated is allowed to pass over to the condenser, over which cooling water is circulated. When the pressure is about 120 pounds on the high side, the ammonia pump is started slowly, and the liquor level in the absorber is gradually reduced to the normal about mid-height of the gauge glass. With cooling water circulating through the absorber coils and the weak liquor cooler, the plant is in full operation.

At least once a day the coils of the absorber should be examined to make sure that they are clear. In case the pressure gets above 12 pounds, attention should be given the coils and the expansion valves. The temperature at this pressure should be between 86 and 90 degrees, and if it increases to more than this the supply of cooling water through the coils should be increased. Every two or three days the foul gas should be burned off the absorber at the purge cock. Where the weak liquor cooler is employed, care should be taken to see that the coils are in good condition—this, in fact, applies to all coils in the plant—so that the liquor reaches the absorber as cool as possible.

Once or twice a week, and oftener, if necessary, the rich liquor should be tested for density and should show at least 26° Baumé. If run at 28°, the ammonia pump may be slowed down. In some plants this greater density can be used to advantage.

When the quantity of liquor in the system gets low, as shown by the gauges on the generator and absorber, aqua ammonia is charged into the system by connecting to the absorber; while, if the liquor gets weak, anhydrous ammonia is added by connecting the drum between the ammonia receiver and the expansion valves. It is best to place the drum on scales and to charge only a part of the ammonia in it at one time. As soon as the effect of the amount charged is seen, more can be added if thought advisable. With proper working, the density of the weak liquor leaving the generator should not be more than 18 degrees, and if found to be more than this, the cause must be removed. It may be due to running the ammonia pump too fast; but if not this, the trouble will be found in the analyzer where one or more pans will probably be found broken.

To stop the machine, close the steam valve to the generator, allowing the ammonia pump to run until the pressure is raised to 150 pounds, when it is stopped and the expansion valves closed. Thus the machine is left to cool of its own accord, and this is much better than cooling it quickly. When, however, circumstances require that the temperature be lowered rapidly, the steam valve to the generator is closed and the pipe disconnected so as to admit water to the coil, through which the circulation of water is kept up until there is no apparent odor of ammonia.

Efficiency Tests. It is not the intention in the brief space here available to give a complete code of rules for conducting tests. Such a course is impossible. For the rules now recognized as standard in this country, the student must have reference to the Proceedings of the American Society of Mechanical Engineers. The rules adopted by this society for testing refrigerating machines is very complete and elaborate. Briefly, it may be said, that a complete test must involve every part of the plant from the coal pile to the ice dump, careful and accurate measurements being made of the fuel and water used, as well as of the temperatures in the different parts of the system and the corresponding pressures. A test should be run for at least one week, or long enough to get all average conditions.

Economy of Absorption Machine. Dry gas governs the economy of the machine more than any other factor. It was the difficulty in getting dry gas with the early machines that put them out of the race with compression apparatus to such an extent that they have never regained the lost ground, the compression system being used in the great majority of plants to-day. For hot climates the absorption machine has some advantages; and it is highly efficient for low temperatures, as required, for example, in fish freezing plants. Practically all moisture should be eliminated and in no case should more than 5 per cent be tolerated. Owing to presence of moisture, many of the machines in operation must carry a low back pressure with corresponding loss of economy. Twelve pounds back pressure is the lower limit. With perfectly dry gas the machine should be able to carry considerably more than this with increased economy. One should strive to have the back pressure as high as practicable, as the higher this pressure the stronger the rich liquor and the less pumping required per ton of refrigeration produced. The relative economy of the absorption and compression systems is an open question and depends largely on the local conditions of any given case.

Theoretically, the absorption machine is capable of following in an ideal manner the changes in temperature of the heat imparting and absorbing medium. Hence the absorption machine, subject to certain essential exterior conditions, is more perfect than other thermodynamic machines. It will be seen then that the efficiency of the practical absorption machine will be determined by how well the apparatus is designed to meet theoretical requirements. If it be possible to design the machinery so that the heat used at the generator is entirely recovered at the absorber, exchanger, etc., the machine will then give the actual results known to be possible theoretically. We shall then have a mechanism designed to use a certain amount of heat in a reversible cycle, without loss—except leakages by radiation, etc.—in a manner to reduce the total amount of heat in the refrigerator, thereby producing cold.

Disregarding for the moment the effect of latent heat of the refrigerating medium and the internal processes of the machine, there are two elements that determine how closely the machine will approach in practice the theoretically possible perfect economy: (1) the quantity of cooling water or heat-carrying medium employed,

and (2) the rate—and hence total amount—of heat flow or heat transmission in the various stages of the process. By using vapor mixtures of binary and higher fluid mixtures, we are able to restrict the quantity of cooling water required. Therefore, practically speaking, the question of efficiency, as determined by external conditions, is merely a question of rapid heat flow in quantity, which will mean large heat-transmitting surfaces, as well as conditions of velocity of flow, etc., in the medium that favor rapid heat transfer in absorber, rectifier, cooler, etc.

The double-pipe type of apparatus affords the most practical means of regulating the direction and rate of flow of the refrigerating medium and hence it is being largely used in modern apparatus. Also this type of apparatus is made in units and as many units as are needed for the requisite total heat transfer surface may be used. Practical structural considerations limit the size of any given unit, as generator, absorber, etc., and, in order to get increased heat transfer surface, it is necessary to use additional units. It is then found advisable to work these units in multiple, each generator having its corresponding absorber, in which the pressure is relative to that of the generator. The second and third generators—and higher numbers if the system be so far extended—each has its pressure corresponding to its respective absorber and the pressure in each generator is lower than that in the next preceding one of the multiple chain.

Further reduction of the internal losses in the machine is effected in some recent designs by employing what might be termed a refrigerating machine within a machine. Instead of being merely expanded in the cooler to produce cold and then returned to the absorber, the refrigerating medium is made to produce cold in two (or more) parts of the apparatus—each successive heat absorption being from a refrigerator of higher temperature, effected by re-absorption and distillation of the refrigerating medium under successively lower conditions of pressure and temperature. The practical limitations on the number of multiple units and multiple effects to be employed determine how nearly it is possible for the absorption machine to attain the ideal condition of one hundred per cent efficiency.

Where a market may be had for surplus heat to be furnished at the higher ranges of temperature, as used in heating houses, etc., it

becomes possible with the improved absorption machine to attain profit from the heat extracted in the refrigerator. If a given amount of heat be supplied to the generator, the machine will extract as much or more heat from the refrigerator; and if all this heat be sold, the production of cold becomes a side line; so that in the extreme condition, it would be possible to make ice, for example, and throw it away, since profit of more than cost is derived by using a given amount of heat in the machine to extract more heat that may be sold.

Thus it is quite possible that we may in the future see large refrigerating plants operating during the cool months for heating purposes and at the same time making and storing ice for later consumption in the hot season. Only with the absorption machine is it possible to economically handle the surplus heat of the process in such a manner that it may be marketed. If the refrigeration produced in the lower stages of the multiple effect plant be employed for cooling storage rooms—at comparatively high temperatures as against that required for ice making—while the surplus heat is sold, we have the condition precedent for greatest economy.

COMPRESSION SYSTEM

This system dates from the invention by Jacob Perkins, made about 1834, of a machine operating on the compression plan and using a volatile liquid derived from the destructive distillation of caoutchouc. Perkins' machine was little more than an experiment and was never used commercially. About 1850 Twining made improvements in the apparatus, using the same principles as Perkins, and developed his machine so that it came into practical use in one or two cases, particularly in Cleveland, O., where a machine designed for 2,000 pounds of ice per 24 hours, actually turned out 1,600 pounds, and was used off and on for three years. None of the early machines were much in use until the adoption of ether as a refrigerant. The successful application of the compression machine may be said to date from the invention of the ether machine by James Harrison about 1856. Sulphuric ether as used in Harrison's machine is obtained from the action of sulphuric acid on vinous alcohol. It has a specific gravity of 0.72, with latent heat of vaporization 165, and boiling point 96° F. at atmospheric pressure. Various forms of the ether machine were in use for

a few years following the invention of Harrison. Owing, however, to the disadvantages already mentioned, it was soon succeeded by the sulphuric acid apparatus, and this, in turn, by the ammonia and carbon dioxide compression machines, as soon as the absorption machine had shown itself inefficient and the methods of iron manufacture had been developed sufficiently to construct machines of strength necessary in handling ammonia. Since 1860 to 1865, the ammonia compression machine has practically held the field, though in the last decade it is meeting considerable competition by the absorption systems as improved to operate with dry gas and the compression machines using carbon dioxide.

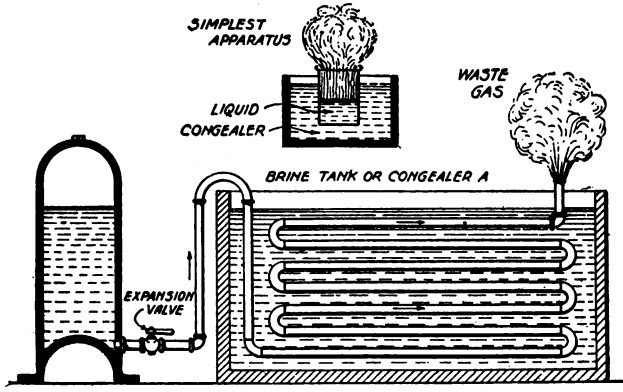


Fig. 13 Primitive Refrigerating Apparatus.

Operating Principle. As already shown, production of refrigeration in latent-heat machines depends on the principle of heat absorption or change to latent form when a volatile liquid evaporates. This is shown in Fig. 13, where the small vessel, at the top of the illustration, containing a volatile liquid, and set in a second vessel containing a liquid to be frozen, represents the simplest possible form of refrigerating apparatus. If volatile liquids could be obtained at nominal cost, no other refrigerating apparatus than that shown would be necessary, though it would be convenient to connect the supply drum of the liquid to the evaporating vessel by pipe so as to give a continuous flow of the volatile liquid to take the place of that evaporated and dissipated

in the atmosphere. The simplest system would thus be made up of an evaporator arranged to cool any substance desired and a receptacle for the refrigerant with a connecting pipe between having an expansion valve to regulate the flow of the liquid to the evaporator.

As the cost of ammonia, for example, is about $200 per ton of refrigerating capacity, where wasted, as in Fig. 13, it is evident that some means of conserving the refrigerant and using it over must be adopted. To do this, the heat absorbed by it in evaporating must be removed; and it is this removal that makes necessary the use of machinery in a refrigerating plant. In such an establishment there are three processes—the gas is first reduced in volume by a compressor in which expended work takes the form of heat and raises the temperature of the gas; this hot gas is then passed to a condenser where the heat is given up to cooling water and the gas restored to the liquid form, in which it passes to the third stage of the process, to be evaporated in such a manner as to absorb additional heat.

Fig. 14 shows the complete compression plant in its simplest form. The supply drum is connected to the evaporator, which in turn is connected to the suction of the compressor that discharges to the condenser, from which the liquefied refrigerant passes to the supply drum. From the discharge pipe E of the compressor, the ammonia passes to the oil separator F and goes thence to the condenser C, made up of a series of pipes over which water flows to take up the heat in the gas. Liquid anhydrous ammonia from the bottom of the condenser passes through the pipe H to the drum I, which is known as the *ammonia receiver*. As there is some loss of heat in cooling the liquid ammonia from the temperature of the condenser or ammonia receiver to that of the evaporator, it is seen that the three stages of *compression*, *condensation*, and *expansion* as applied in commercial refrigerating machines, although making a closed operating cycle, do not make a complete reversible cycle. The cost of machinery necessary to utilize work by expansion in cooling the liquid ammonia being more than the value of the work performed, this cooling is done at the expense of the refrigeration of the system. It is then in order to see how the apparatus for carrying out the three essential processes is constructed and to study the proportion and combination of the different parts in making up the refrigerating plant.

Compressors. Compressors may be divided into two principal classes, single and double-acting; and each class subdivided into the vertical and horizontal. They are of the vertical type if single-acting, and of both vertical and horizontal if double-acting, although the

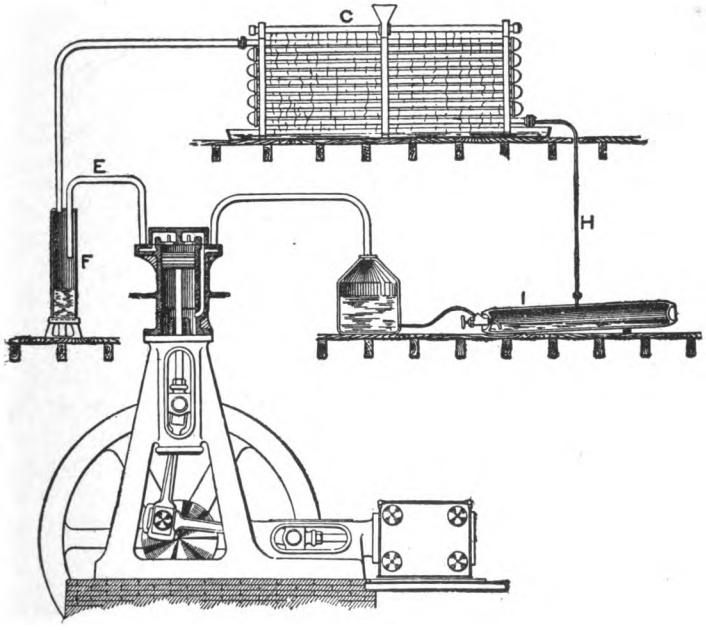


Fig. 14. Diagram of a Complete Compression Plant.

majority of the double-acting are of the horizontal type. Machines may also be classed according to the mode of driving, whether by engine connected direct or by belt, or by motor drive with geared or belted connection. The engine may be used vertical or horizontal, and within this classification comes almost any machine of modern build. In all except the smallest machines, and in some designs for extremely large units, the engines are direct-connected to the same crank-shaft as the compressors. Either simple or compound engines may be used, and if there is enough cooling water the engines may be

run condensing. In some cases the connecting rod of the engine is attached to the same crank pin as that of the compressor and in others, to a separate crank on the same shaft. One form of the horizontal machine has the engine connected to a crank at one end of the shaft, while the other end has a crank arranged to drive two single or double-acting horizontal compressors. Another arrangement has the engine connected to the middle of the crank-shaft so as to drive two compressors of either the horizontal or vertical, single- or double-acting type. All of the various arrangements use fly-wheels to give steady working, these being placed in various ways according to the disposal of the other parts of the machine. Where compound engines are employed, each cylinder usually drives its own compressor cylinder, the connecting rods of steam and compressor cylinders being attached to a common crank pin, with the fly-wheel at the middle of the shaft. In the tandem machine, having the ammonia and steam cylinders in line on a common center with their pistons on the same rod, a connecting rod drives a crank-shaft on which are two fly-wheels placed at the ends.

In comparing the single and double-acting compressors, it is seen at once that the stuffing-box—a vital part—can be kept tight easily in the single-acting machine, where it is subjected only to the comparatively low pressure of the suction gas instead of the pressure of the condenser which ranges from 125 pounds, upward. On the other hand, a double-acting compressor is more economical because, at each revolution of the crank-shaft, it deals with almost twice as much gas as a single-acting machine of the same diameter and stroke. With the exception of the extra friction resulting from the necessarily tighter stuffing-box gland of the double-acting machine, the friction of the two machines is the same. With improved stuffing-box construction, the friction is much reduced, and in a box properly adjusted may be little, if any more, than for the single-acting machine, particularly taking into account the friction of the two boxes necessary for a machine of this type to have the same capacity as the double-acting equipment.

Altogether it is estimated that, as against a machine having two single-acting gas compressors, the double-acting machine will save about one-eighth the total power necessary to compress a given amount of gas. Also less material is required for the single cylinder used in

the double-acting machine, but this is partly offset by the extra care and expense necessary to construct the latter type of machine. It is more difficult to adjust the piston for clearance in the double-acting machine but with proper care it can be done correctly. An advantage of two single-acting compressors is the fact, that in case of accident to one of the cylinders, the other may be kept going at increased speed to keep the temperature of the coolers down so that the pipes will not drip. For this and other reasons it is customary to use two cylinders where the single-acting machine is employed and the cranks are set opposite or at 180 degrees to one another, so that one compressor is filling, and one compressing and charging, at each half revolution of the crank-shaft.

There is some difference of opinion as to the relative merits of the vertical and horizontal types of machines, but in respect of uniform wear of the moving parts it is plain that the vertical machine has the advantage. As little oil as possible should be used in refrigerating machines and prevention of undue wear is an important consideration. Vertical machines are not subject to bottom wear of the pistons as are horizontal compressors in which the weight of the piston is supported by the lower half of the cylinder wall. When the piston is near the crank end of the stroke, part of the weight is supported by the stuffing-box glands, resulting in unequal wear. In the vertical compressor the valves and piston work up and down, so that the wear is equal in all directions and there is little friction. Owing to the fact that the vertical machine is comparatively expensive to build and care for properly, there are greater fixed charges and more depreciation with this type of machine. As to space occupied by the two forms of machine, there is little difference, the choice depending principally on whether vertical or horizontal space is more valuable.

Essentials in Compressors. Owing to the extreme tenuity of gases used in refrigerating, considerable care must be taken in designing and operating compressors if the maximum possible efficiency is to be had. Handling ammonia, for example, is quite another matter from handling steam, and a joint that will hold steam at high pressure may be a perfect sieve for leakage when it comes to ammonia. This is even more true with carbon dioxide with which the pressures are much higher than in machines using ammonia. Provision should be made to remove the heat of compression, and the clearance should

be made as small as possible, consistent with safe working. Any gas left in the clearance spaces expands on the return stroke of the piston and prevents the cylinder filling properly with the low-pressure gas, so that there is a large loss in efficiency. Stuffing-boxes, valves, and pistons should be kept tight to prevent leakage of the gas and yet should not be so tight as to cause undue friction. This calls for great care in adjusting and lubricating the machine, methods of doing which will be discussed more in detail later.

The piston and valves are the heart of the compressor and practically all troubles in operation may be traced to one or the other of these parts, when it will be found that lubrication is imperfect or that they are out of adjustment for the prevailing conditions of pressure and speed of operation. In most designs of ammonia compressors, the suction and discharge valves operate in cages, the valves on one end of a cylinder being usually mounted in a common casing which acts as the cylinder head and may be removed bodily. In the double-acting machines, there being no provision for water jacket on the ends of the cylinder, the valves are accessible singly if desired, and in some designs, as the Triumph for example, the construction is such that the adjustment for spring tension in the valves may be made while the machine is in operation.

Compressor Valves. There must of necessity be a gas-tight joint between the valve cage and the cylinder head, which may be made in a number of ways. In one method, a square recess or shoulder is cut in the head and a corresponding shoulder is cut on the face of the valve cage. A lead gasket about $\frac{1}{8}$ inch in thickness is placed in the shoulder of the head and the cage adjusted with set screws provided for the purpose until in proper position. This makes a durable joint except where the openings at the facing surfaces of the shoulders are such that the lead is pressed out—a disadvantage of lead as a gasket material. When this happens, the gasket is gone and a leak develops before the engineer is aware that trouble is brewing. Another objection to a lead gasket is that it compresses and *knits* into the interstices between the cage and the cylinder head, so that it is often impossible to remove a valve or the cage without the aid of a chain block and tackle.

Another form of gasket for the valve cage, but one not popular on account of lack of confidence in its permanency, is common lamp

or candle wicking saturated with oil and wound tightly or smoothly in the corner against the shoulder on the cage. It is put in place and fully compressed by pulling down on the valve cap until the cage is in the desired position. Recently engineers have come to the conclusion that any form of gasket joint is a nuisance for joining the cylinder head or valve cage on an ammonia compressor cylinder, so that the ground joint has come into use, the facing surfaces being ground to an absolute smooth surface, before the parts are joined. This is the type of joint that has been employed for some years, with gratifying results, in pipe work on vessels where highly superheated steam is used. The joint made is perfectly tight and there is no factor of depreciation as by gasket becoming worn and ineffective, but great care must be taken in overhauling not to scar the surfaces, when they would have to be reground at considerable expense.

Assuming that the joint between the valve cage and the cylinder head has been made gas-tight, it is next of importance to see that the valve makes a perfect joint in closing against the seat in the cage. This is the more difficult of the two propositions for the valve, being in constant motion under severe conditions of changing pressure, is likely to act erratically and, in some cases, pounds itself and the seat to such an extent that the surfaces have to be reground to a joint. From this it is evident that the best material obtainable should be used in the valves and seats and in the valve stems, which should be immune from breakage as far as possible. The valve stem must fit the guides in the cage as closely as possible and still allow free movement, and the seat between the valve disk and cage (preferably made at an angle of 45 degrees) must be machined and ground to accurate dimensions and surface. Having made it impossible for the gas to pass the cage and valves, means must be provided for closing the valves at the proper time to prevent loss, as a valve that is slow in reaching its seat causes double damage in loss of efficiency and in irregular action on the other parts of the machine. Springs are ordinarily used to operate the suction and discharge valves (as already mentioned in discussing unbalanced valve action), these being placed between the cage and a washer on the end of the stem in the case of the suction valves, and between the casing and a similar washer placed near the middle of the stem in the case of the discharge valves. Nuts on the end of the stems hold the springs and washers in position

and afford means of adjusting the spring tension, there being two nuts on each stem so that they may be locked at any point desired. Buffer springs are used to give steady action in some valves but it is considered better practice to use a dashpot chamber on the valve stem for this purpose, as the working of a valve having such chamber is more regular and noiseless, there being little or no hammering action on the seats.

Suction and discharge valves should be constructed to give ample

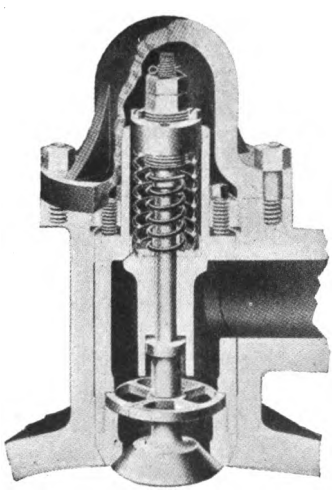


Fig. 15a. Triumph Suction Valve.

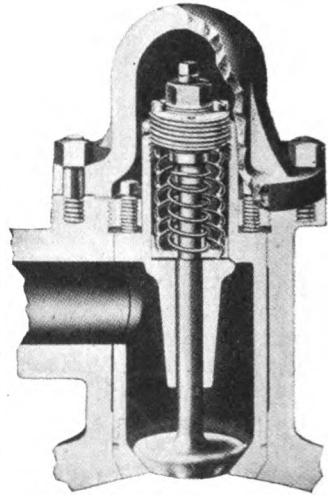


Fig. 15b. Triumph Discharge Valve.

area of opening, with lightness of moving parts, quick seating, and noiseless action. As compressors must be constructed with little clearance, it is important that the valves be so made that they cannot fall into the cylinder in case of accidental breakage. Space does not permit discussion of the various forms of compressor valves on the market, but a good idea of construction for double-acting compressors may be had by reference to Fig. 15, which shows the suction and discharge valves as constructed by the Triumph Ice Machine Co. The suction valve is shown at the left, where it is seen that the cross section of the stem is smallest above the safety collar so that any possible

break will occur above this collar and the valve be prevented from falling into the cylinder. This collar, it is noted, also works in a dashpot that steadies the operation of the valve. The tension and buffer springs with the lock nuts for adjustment are seen at the upper end of the valve stems, and the valve cages as a whole are held in position against ground joints at top and bottom, by set screws, so

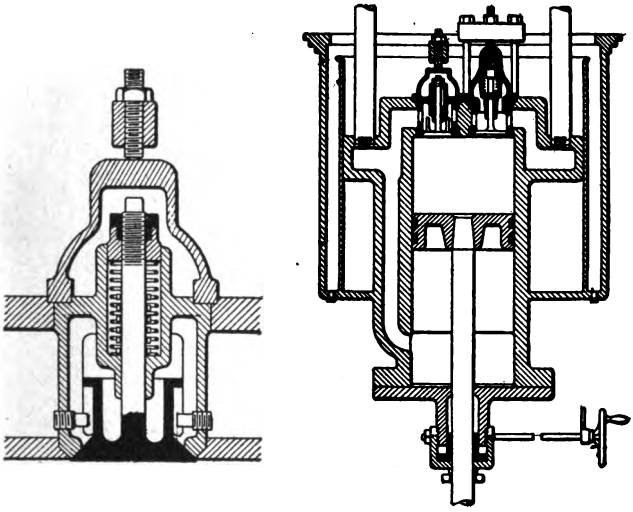


Fig. 16. Featherstone Balanced Suction Valves.

that gas cannot escape to the inside of the outer casing, which is used for protection only and may be removed freely for adjustment of the valve. Fig. 16 shows at the left the construction of valve made by the Featherstone Foundry and Machine Co. for use in single-acting machines. The manner in which the valve is set in position in the safety head of the compressor is shown at the right of the figure. Various constructions and arrangements of valves are adopted by the different manufacturers; but after understanding the valves illustrated in Figs. 15 and 16, the student will be able to handle any special valve with which he comes in contact.

Valve Operation. With any type of valve, it is required that the gas be admitted to the cylinder as the piston recedes from the end of the cylinder in which the valve is located. The valve must close as the piston reaches the opposite end of the stroke at the instant the crank is passing over the center. If the spring is stronger than necessary, the gas must exert a certain pressure to overcome its action and the cylinder will not be filled to the limit of its capacity. Also in closing, the strong spring drives the valve against its seat with considerable force, making a disagreeable noise that means excessive wear. Considerable skill and experience are required to obtain the best results with compressor valves, but with good judgment and a few trials most of the imperfections in adjustment can be overcome. Generally the closing spring of the suction valve should not be stronger than necessary to close the valve when held in the hand in the position —either vertical or at an angle—it naturally occupies in the cage of the machine. By taking the valves and cages in the hands and pressing down on the top of the stem with one of the fingers, it will readily be seen when the springs are of proper strength to effect closure.

Discharge valves operate in the reverse direction to that of the suction valves. As the piston advances on the compression stroke, the pressure of the gas in the cylinder increases until it is as high as that in the ammonia condenser plus the pressure required to overcome the tension of the springs on the discharge valve. At this pressure the valve opens and the gas is discharged into the pipe leading to the condenser, the valve remaining open until the crank passes the center corresponding to the end of the cylinder from which the gas is being discharged. At this instant, the valve should close if it is of proper proportions and the tension of the spring is what it should be. This tension should be no more than necessary to make the valve close promptly and easily as the crank passes over the center, any greater tension increasing the loss by unbalanced pressure on the faces of the valve. The suction valve should open at the same instant that the discharge valve closes, that is—as the crank is passing over the center nearest the end of the cylinder in which the valve is placed.

It will be noticed that the suction valve opens and closes while the piston is practically without motion, but the discharge valve opens while the piston is nearly at its maximum, and closes while the piston

is at its minimum speed. From this it will be apparent that the thrust or effort on the discharge valve is much greater than on the inlet, that is, in an upward or outward direction; hence the device for arresting the upward motion of the valve must be more effective than the other. Also the valve must close in a shorter space of time because the great pressure above the valve would cause it to fall with considerable force were it not to reach its seat while the piston was still at the top of its travel, and the pressure above and below equal. Should the piston begin its return or downward stroke before the valve closes it would have the condensing pressure above and the inlet pressure

TABLE XVI

Cubic Feet of Gas to be Pumped per Ton

Temperature of Gas in Degrees F.	Corresponding Suction Pressure. Lbs. per Sq. In.	Temperature of the Gas in Degrees F.								
		65°	70°	75°	80°	85°	90°	95°	100°	105°
		Corresponding Condenser Pressure (Gauge) Lbs. per Sq. In.								
		103	115	127	139	153	168	184	200	218
	G. Pres.									
-27°	1	7.22	7.3	7.37	7.46	7.54	7.62	7.70	7.79	7.88
-20°	4	5.84	5.9	5.96	6.03	6.09	6.16	6.23	6.30	6.43
-15°	6	5.35	5.4	5.46	5.52	5.58	5.64	5.70	5.77	5.83
-10°	9	4.66	4.73	4.76	4.81	4.86	4.91	4.97	5.05	5.08
- 5°	13	4.09	4.12	4.17	4.21	4.25	4.30	4.35	4.40	4.44
0°	16	3.59	3.63	3.66	3.70	3.74	3.78	3.83	3.87	3.91
5°	20	3.20	3.24	3.27	3.30	3.34	3.38	3.41	3.45	8.49
10°	24	2.87	2.9	2.93	2.96	2.99	3.02	3.06	3.09	3.12
15°	28	2.59	2.61	2.65	2.68	2.71	2.73	2.76	2.80	2.82
20°	33	2.31	2.34	2.36	2.38	2.41	2.44	2.46	2.49	2.51
25°	39	2.06	2.08	2.10	2.12	2.15	2.17	2.20	2.22	2.24
30°	45	1.85	1.89	1.89	1.91	1.93	1.95	1.97	2.00	2.01
35°	51	1.70	1.72	1.74	1.76	1.77	1.79	1.81	1.83	1.85

below, a difference of from 150 to 175 pounds. This pressure would cause it to seat with an excessive blow which would soon cause its destruction, and also cause the escape of a portion of the compressed gas into the compressor resulting in great loss in efficiency of the machine.

Valve Proportions. Knowing the amount of gas that must be compressed and passed through the valves as well as the velocity at which it is advisable to force the gas through the machine, it is possible to determine the size of valve opening. Table XVI gives the number

of cubic feet of gas that must be pumped per minute at different suction and condenser pressures to give 1 ton of refrigeration in 24 hours. It is customary to base the area of the suction valve on a velocity of 4,000 feet a minute and that of the discharge valve on 6,000 feet. Taking, then, the case of a 10-ton compressor with back pressure of 13 pounds and condenser pressure of 184 pounds, it is seen, from the table, that 4.35 × 10 cubic feet of gas must be pumped per minute. Since the amount of gas pumped is found by multiplying the area of the valve opening by the velocity of the gas, it is evident that the area can be found by dividing the quantity that must be pumped by the velocity, the units of measurement being the same, *i. e. feet*, throughout. Thus 43.5 ÷ 4,000 = 0.010875 sq. ft. or, 1.566 sq. in. corresponding to a diameter of 1.47197 in. For the discharge valve, the area is 43.5 ÷ 6,000 = 0.00725 sq. ft. or, 1.044 sq. in. This means a diameter of 1.15253 inches.

Valves proportioned in this way have proved satisfactory at piston speeds of from 270 to 400 feet a minute and from 40 to 100 revolutions. The York Manufacturing Co. has made tests to determine the effect of velocity of flow through the valves on the efficiency of the machine and the power required to compress a given amount of gas. As a result, this company has found that the area of the discharge valve opening may be made somewhat less than that corresponding to 6,000 feet a minute velocity of gas, without loss of efficiency. In fact the experiments show that up to a velocity of about 9,000 feet a minute, the efficiency increases, more gas being pumped without increase in power in proportion to work done. The same experiments show that it is better to have a lower velocity through the suction valve. The velocity for best results is about 3,000 feet, which calls for a considerably larger valve opening on the suction than figured on a basis of 4,000 feet a minute.

Compressor Piston. Having provided the inlet and outlet valves with proper opening and closing devices and made them capable of retaining the gas passing them, a piston for compressing the gas and discharging it from the compressor must be provided. For the vertical type of single-acting compressor in which both inlet valves are in the upper compressor head, the piston is best made as a ribbed disk with a hub at the center for the piston rod and a periphery of sufficient

width to be grooved for the necessary snap rings. Three to five of these rings are generally used.

In double-acting machines it is customary to use the spherical form of piston as will be seen in discussing this form of compressor. Fig. 17 illustrates the simplest form of this type of piston, *A* being the cast head, *B* the snap rings, and *C* the piston rod. The surface is faced square with the bore of the hub, and the rod forced in and riveted over, filling the small counterbore provided for this purpose. The cast head and rod having been previously roughed out, the piston is now finished in its assembled condition. The rod is made parallel

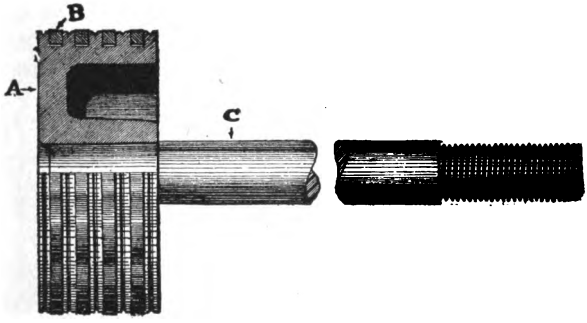


Fig. 17. Disk Type of Piston.

and true to gauge and threaded to fit the crosshead. The grooves are turned for the snap rings, which are made slightly larger than the bore of the compressor. A diagonal cut is made through one side and enough of the ring is cut out to allow it to slip into the cylinder without binding. It is then scraped on its sides until it fits accurately the groove in the piston. It is also well to turn a small half-round oil groove in the outer face of the piston between each ring, which gathers and retains a portion of the oil used for lubrication, thus increasing the efficiency of the piston and collecting dust or scale and lessening the liability of cutting of the cylinder due to any of the usual causes.

The *piston rod* requires special care both in workmanship and material. In order to be effective it must be true from end to end;

and to be lasting under the variety of conditions which it operates, it should be of a good grade of tool steel. The end which is usually made to screw into the crosshead is turned somewhat smaller, usually from $\frac{1}{8}$ to $\frac{1}{4}$ inch in diameter, than the portion passing through the packing or stuffing box, principally to allow of re-turning or truing up the rod when it becomes worn, and also to allow it to pass through the stuffing box. After the rod is screwed into the crosshead it is secured and locked with a nut to prevent turning. The nut also allows the position of the piston to be changed to compensate for wear on the different parts of the machine by simply loosening the lock nut and turning the piston and the rod in or outof the crosshead.

Stuffing Box. The stuffing box of the compressor is one of the most difficult parts to keep in proper order. This is owing principally

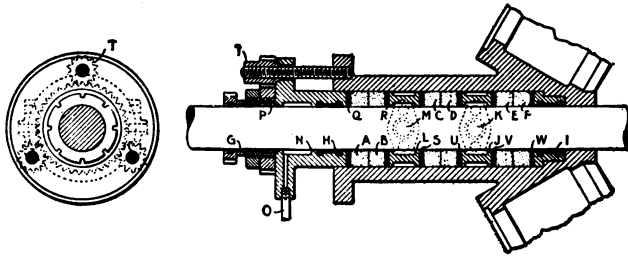


Fig. 18. Type of Double-Acting Stuffing Box.

to one of two causes: not being in line with the crosshead guide or bore of the compressor, or, the great difference of temperature to which it is subjected owing to the possible changes taking place in the evaporator. However, with the compressor crosshead guides and stuffing box in perfect alignment, and a constant pressure or temperature on the evaporating side, it is a simple matter to keep the stuffing box tight and in good condition. If, however, either of these conditions is changed, it becomes practically impossible to do so. With single-acting compressors the stuffing box is a simple gland with any good ammonia packing.

One form of box used in the double-acting compressor is shown in Fig. 18, this being the construction employed by the Featherstone

Foundry and Machine Co. *A*, *B*, *C*, *D*, *E*, and *F*, indicate composition split packing rings, while *Q*, *R*, *S*, *U*, *V*, and *W* denote pure tin rings of an inside diameter $\frac{1}{16}$ inch larger than that of the piston rod. These tin rings should not be split. At *J* is a lantern forming an oil reservoir, the oil being supplied by pipe at the connection marked *K*. This pipe is connected to the oil trap and, as the passage is always open, oil is forced into the stuffing box by the high pressure of the gas in the trap, so that any little oil carried into the cylinder by the rod is instantly replaced and the lantern kept full. A second lantern *L* has connection to the suction line at *M*, so that any gas that may have escaped the rings *C*, *D*, *E*, and *F* is drawn back. With this arrangement packing rings *A* and *B* have to withstand only the suction pressure. The stuffing-box gland *N* has a chamber that is supplied with oil through the connection *O* by a small rotary oil pump operated from the main shaft. A secondary gland *P* retains the oil in the gland and should be adjusted just tight enough for this purpose. *G*, *H*, and *I* are points of contact with the rod and are babbitted to an exact fit. In case the rod should have to be turned down or when this babbitt is worn, for any cause, so that it does not fit exact, it should be renewed. The general principles involved in this stuffing box are used in more or less modified form by all the leading manufacturers of double-acting machines.

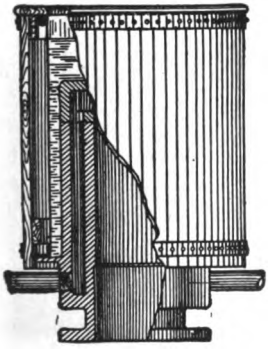


Fig. 19. Jacket of Single-Acting Compressor.

Water Jacket. In the vertical single-acting type of compressor it is usual to provide a water jacket, which may be cast in combination with the compressor cylinder or made of some sheet metal secured to an angle, which is bolted to a flange cast on the cylinder. It is usual to have this water jacket start at about the middle of the compressor (or a little below, as shown in Fig. 19) and extend enough above to cover the compressor heads, valves, and bonnets with water; the principal object of which is to keep these parts at a normal temperature and thereby improve the operation as well as protect the joints against

the excessive heat which would be generated by the continued compression. It is also an advantage in the operation of the plant, since by reducing the temperature in the compressor and adjacent parts, the compressor is filled with gas of a greater density. Also the heat extracted or taken up by the water at this point is a certain portion of the work performed in the condenser and therefore not a waste. Double-acting compressors may or may not use the water jacket, but in those where it is used the water surrounds the cylinder only, there being no means of circulating water around the heads, where the valves are placed in their casings. In such machines the cylinder is made of special close-grained steel and is forced into the frame of the machine under hydraulic pressure, thus forming an annular space between it and the frame in which the cooling water is circulated, being admitted near the bottom of the space at one side and drawn off at the top. In the wet compression machines and in those using a liquid oil base, it is not considered necessary to use a jacket, but the latter of these types of machines is now going out of use, owing to the complications incident to keeping the oil out of the piping of a refrigerating plant where it interferes with the proper transfer of heat.

In the operation of the plant it is well to have plenty of water flow through the jackets, as the cooler the compressors are kept the better; but in plants in which water is scarce the quantity may be reduced correspondingly until the overflow is upwards of 100 degrees F. In extreme cases of shortage of water the overflow water from the ammonia condenser is sometimes used on the jackets—that is, the entire amount of available water is delivered to the condenser, and a supply from the catch pan (if it be an atmospheric type) is taken for the water jackets, in which case a greater quantity may be used but at a higher temperature. In the vertical single-acting machine it is customary to admit the water through the flange forming the bottom of the water jacket and to connect the overflow near the top into a stand pipe which is connected at its lower end through the flange to a system of pipes to take it away. To prevent condensation on the outer surface of the jacket, and to present a more pleasing appearance, it is frequently lagged with hardwood strips and bound with finished brass or nickel-plated bands. It is well to have a washout connection from each jacket.

Lubrication. Excessive lubrication is an objection, owing to the insulating effect upon the surfaces of the condensing and evaporating system. Therefore it is well to feed to the compressors as little as is consistent with the operation of the machinery. A proper separating device should be located in the discharge pipe from the compressor to the condenser. To properly admit, or feed the lubricant to the compressors, sight feed lubricators should be provided, by which the amount may be determined and regulated. These may be of

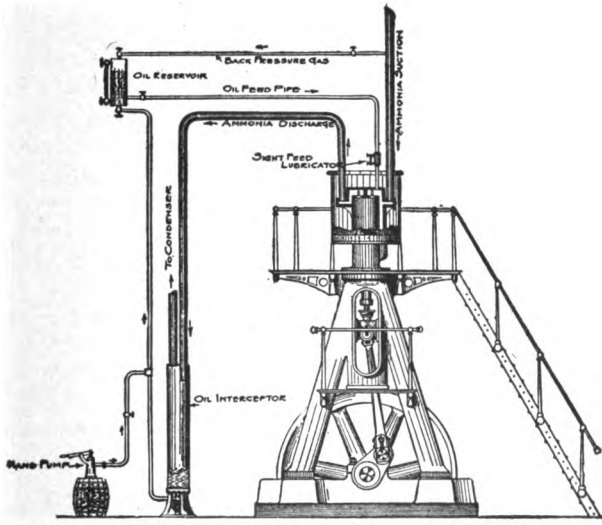
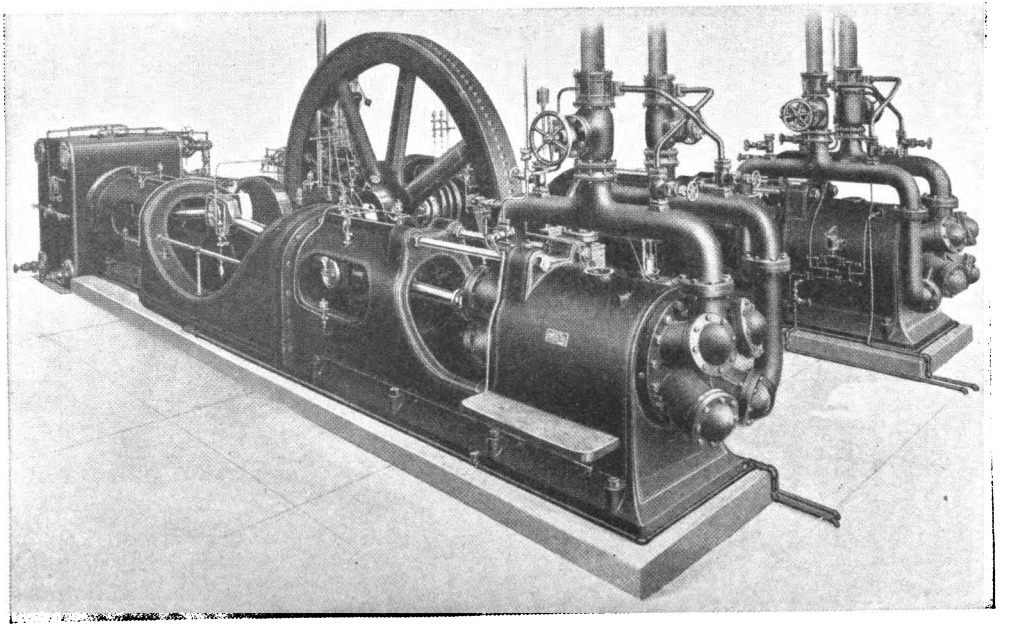


Fig. 20. System of Lubrication.

the reservoir type, or better still the droppers, fed from a large reservoir through a pipe, and which may be filled by a hand pump when necessary, Fig. 20. Owing to the action of ammonia on animal or vegetable oils, other than these must be used as lubricants for the compressor. The principal oil for this purpose (and when obtained pure, a very good one) is the West Virginia Natural Lubricating Oil or Mount Farm, which is a dark-colored oil not affected by the action of the ammonia or the low temperature of the evaporator.

Of late years the oil refining companies have put on the market a light-colored oil which appears to give good results for the purpose. Care should be used, however, in the selection; and oil should not be used unless it is of the proper grade, as serious results follow the use of inferior oils. The usual result is the gumming of the compressors and valves or the saponifying under the action of the ammonia through the system.



HORIZONTAL DOUBLE-ACTING DUPLEX CROSS-COMPOUND AMMONIA COMPRESSOR

Courtesy of Frick Company, Waynesboro, Pennsylvania

REFRIGERATION

PART II

COMMERCIAL MACHINES

COMPRESSORS

No attempt is made here to catalogue all the many refrigerating machines on the market, but some of the leading points of typical machines of the principal makes will be pointed out briefly. Thus the student can get an insight into the general principles of design and arrangement as applied to refrigerating machines, and can supplement the descriptions here given by detail study of manufacturers' catalogues, by which means a detailed knowledge of any particular machine or group of machines may be had.

Horizontal Double-acting. *Triumph.* Fig. 21 shows in a striking manner the simple and massive construction of this machine. One continuous bed plate gives a firm support for the compressor cylinder, the crosshead, and the crankshaft. The crosshead is of compact form and is supported on shoes. These have large bearing surfaces with an arrangement to take up wear by wedge and screw adjustment. The crosshead pin is a ground taper fit, and is held in position by a bolted disk. Owing to the piston being screwed into the crosshead and fastened with a lock nut, it is a simple matter to adjust the clearance for both ends of the cylinder. The connecting rod is made from a heavy steel forging and is provided with a bronze box at the crosshead end, while a babbitt-lined brass box is used on the crank pin, both boxes being fitted with wedge and screw adjustments.

Something has already been said of the valve adjustment which is made by means of a nut on the stem, the tension of the cushion spring being regulated by turning the nut after the lock nuts have been loosened. On the collar under the adjusting nut is a secondary collar with which the working spring is adjusted, and these two collars are held in their correct positions by keepers. This adjustment

feature of the valves has an important bearing on the economy of the compressor, as it is evident that the same pressures cannot be used under varying conditions with maximum economy at all times.

Particular attention is directed to the stuffing box of this machine, which is divided into three parts separated by two cages, which are of spider frame construction as shown in the figure. One of the cages forms a relief chamber from which any gas that may leak past the first packing is returned to the suction manifold, while the other serves

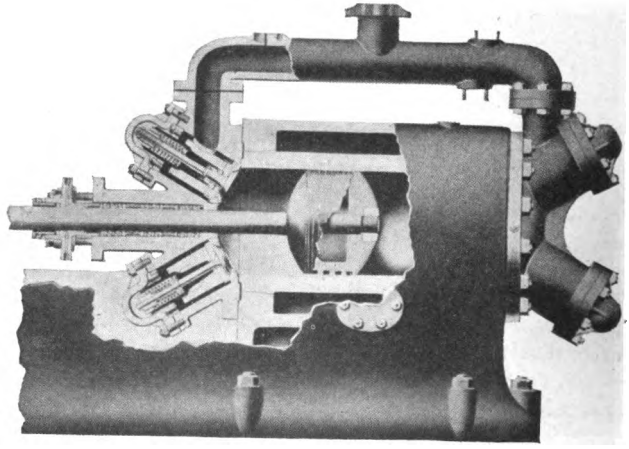


Fig. 21. Section of Triumph Compressor

as an oil reservoir that keeps the rod and packing well lubricated. Oil is circulated through the gland by means of a small power pump driven from the shaft of the machine. The oil is drawn from a chamber provided in the base of the machine under the cylinder. Thus there is a continuous circulation of oil and it is necessary to pump against only the suction pressure. Fig. 22 shows an outside view of a 70-ton Triumph unit, in which the stuffing-box connections and lubricating apparatus are shown more in detail. It is noted that all the bolts of the gland are connected by inside gear so that in turning one nut, uniform adjustment is given to all. Thus there can be no trouble from *cocking* the gland by unequal adjustment.

Linde. This machine is similar in many respects to the Triumph, and is manufactured by the Linde Refrigerating Co., New York, with the usual heavy-duty type of frame and bored guides for the cross-head. The piston is of the spherical form used in all the best horizontal machines of the double-acting type, and enables the valves to be set close in the head so as to reduce clearance to a minimum. To facilitate handling, each valve is made so as to form virtually a single

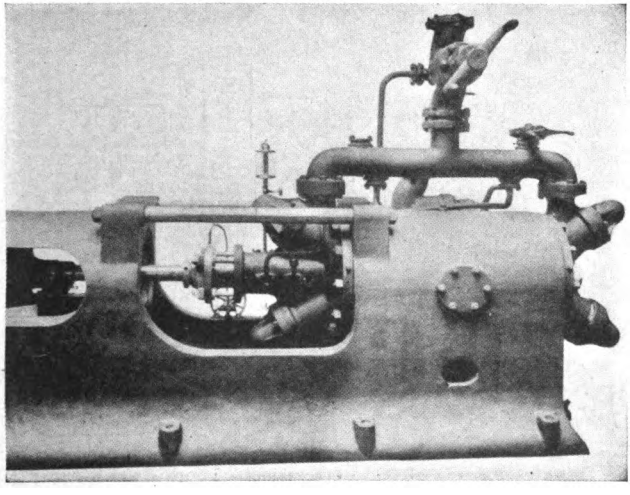


Fig. 22. Exterior Triumph Machine Showing Stuffing-Box Arrangement

part with its seat, enabling the valve and seat to be removed together with the same labor that would be necessary to remove either separately. The valve-seat casting rests on the cylinder head and is held in place by the valve-stem guide which is secured in position by the cap or bonnet. With the bonnet off, the valve and all its parts can be removed practically as one piece and without disturbing any part of the machine.

Two self-expanding rings make the piston tight, and strength is given by heavy reinforcing ribs. The stuffing box is similar to other double-acting stuffing boxes already described, the outer packing having to withstand only the pressure of the suction gas. There is

no water jacket on the cylinder of the Linde machine. The distinctive feature of this machine is its operation on the *wet system*, where the cylinder is kept cool by the injection of a small amount of liquid ammonia at the beginning of the compression stroke; or, arranging

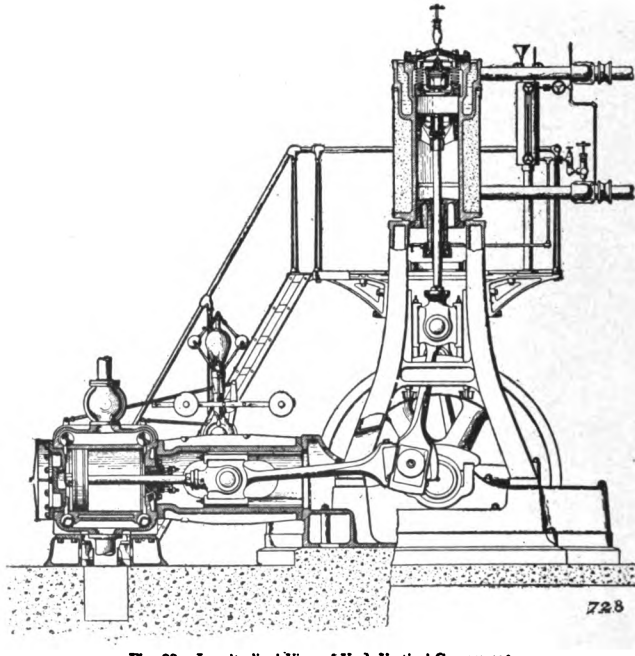


Fig. 23. Longitudinal View of York Vertical Compressor
Courtesy of York Manufacturing Company

the system so that a small part of the liquid is not evaporated and goes back to the compressor.

The Fred W. Wolf Company also make a horizontal compressor of the Linde type. The general characteristics of the machine are similar to the one just described. The stuffing box is particularly efficient, being packed with a special composition rubber packing which reduces wear to a minimum and prevents leakage of ammonia.

Vertical Compressors. Although some manufacturers make a vertical double-acting machine, the great majority of such machines are single-acting. The discussion will therefore be confined to this type of apparatus.

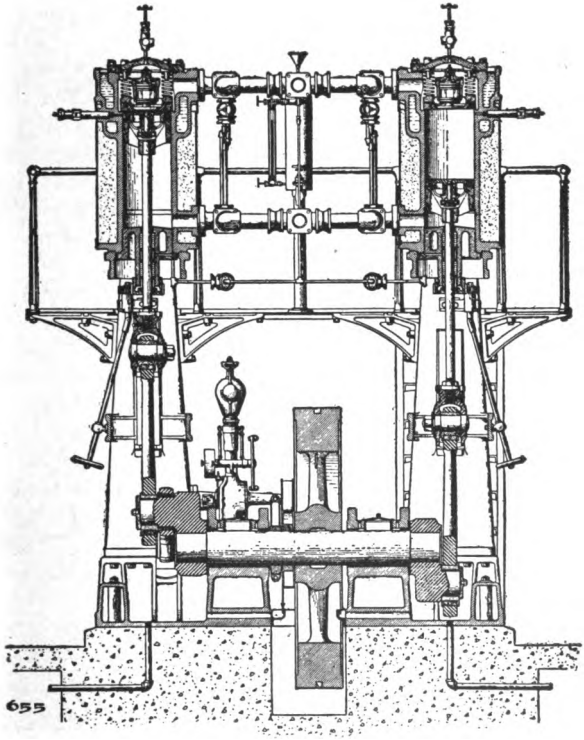


Fig. 24. Cross-Sectional View of York Compressor
Courtesy of York Manufacturing Company

York. Figs. 23 and 24 show longitudinal and cross-sectional views of the York machine direct-connected to its steam engine. It consists of two single-acting compressor cylinders mounted on vertical A-frames and driven by a Corliss engine of the horizontal type.

A flywheel is mounted on the middle of the crankshaft, and a crank on each end of the shaft drives the compressor cylinders, the cranks being set 180 degrees apart for reasons already mentioned. The connecting rod of the engine is attached to one of the cranks, as shown in the illustrations. Gas enters the cylinders through valves at the bottom underneath the piston and, on the down stroke of the piston, is forced through the valve in the piston to the space above so as to fill the cylinder. On the return or compression stroke of the piston the gas is compressed and, at the end of the stroke, is forced out through the valve in the upper head, going thence through the pipe connection to the condenser. The upper head itself, being of the safety type, may be considered as one huge valve, as in case anything should get in the cylinder, or the clearance become too small for any reason, the piston may strike the head without doing damage.

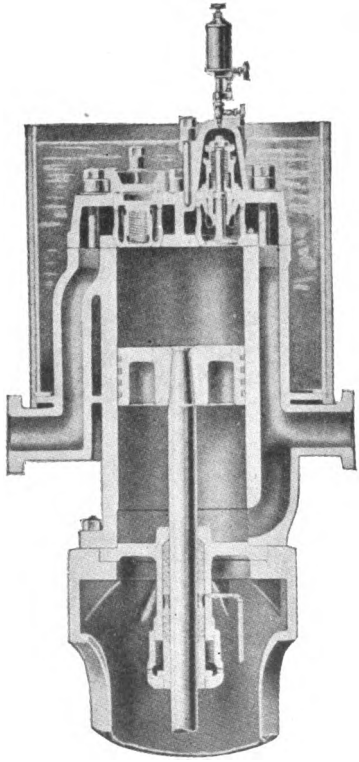


Fig. 25. Section of Great Lakes Ammonia Compressor Cylinder

Great Lakes. In this machine there is no valve in the piston. Separate suction and discharge valves are provided in the head of the machine, as shown in Fig. 25, there being two valves of each kind. Sight-feed lubricators are provided, and the cylinder has a specially arranged water jacket around the upper end. One of the special features is the arrangement of the suction and discharge passages, which are connected to the piping system of the plant by a system

of manifolds and by-passes that permit of handling the gas in any way desired. Like the York machine this compressor is single-acting, gas being drawn in through the right-hand valve, on the down-stroke, as seen in the illustration, and discharged through the other valve on the up-stroke. The two suction and the two discharge valves work, each pair, as one valve, they being made in pairs owing to the fact that there is not room enough within the head to give the proper diameter for the necessary valve opening for a single-suction and a single-disoharge valve.

Carbon Dioxide Machines. Owing to the difficulty in getting sound castings suitable to withstand the pressure necessary to liquefy

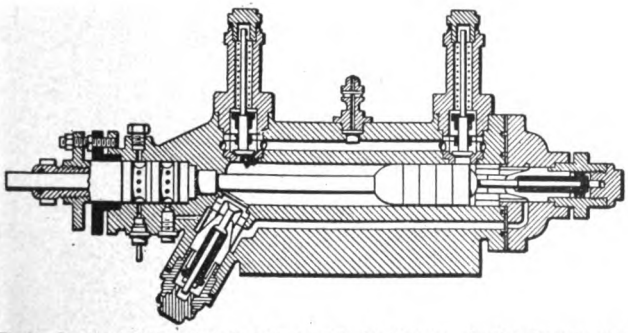


Fig. 26. Sectional View of Cylinder of Carbon-Dioxide Machine. Suction Passages are so arranged that coal gas passes around cylinder before entering suction valve.

carbon dioxide, manufacturers in the United States have largely adopted soft forged steel for the cylinders. With summer temperature of water the pressure may be as much as 1,000 pounds or more, and it is seen at once that the cylinders and piping must be very strong. The diameter of the gas cylinder must be small as compared with that of the steam cylinder. In some cases the compressors are made to compress the gas in stages. The gas leaves the first cylinder at a pressure of from 400 to 600 pounds per square inch, and is cooled before entering the second cylinder where it is compressed to the final pressure. Owing to the difficulty in keeping stuffing boxes tight with the high pressures, compressors are usually made single-acting, but some manufacturers have been successful with the double-acting machine.

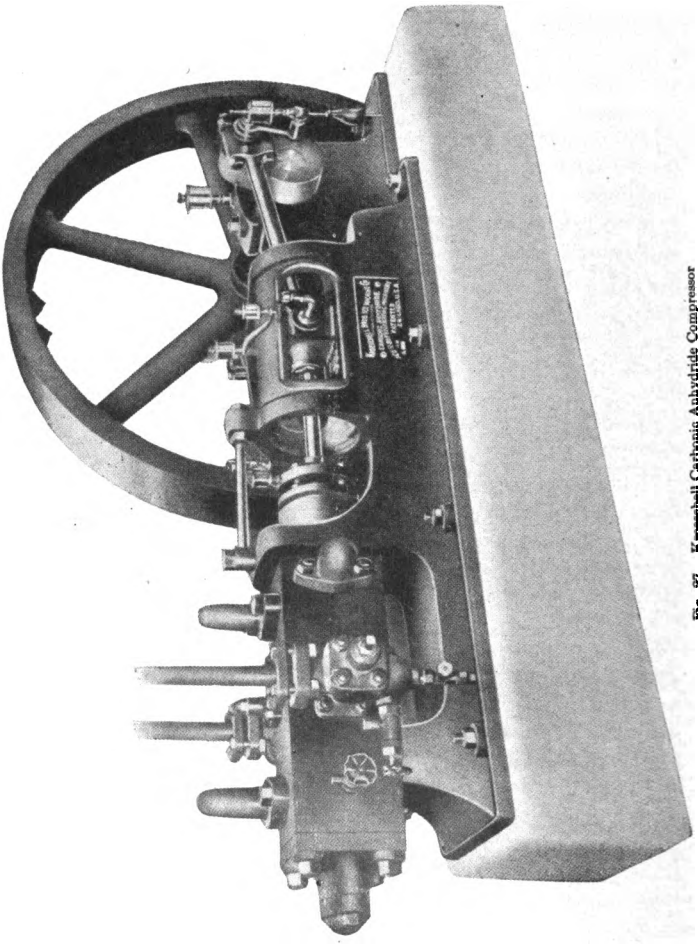


Fig. 27. Kroeschell Carbonic Anhydride Compressor
Courtesy of Kroeschell Brothers Ice Machine Company

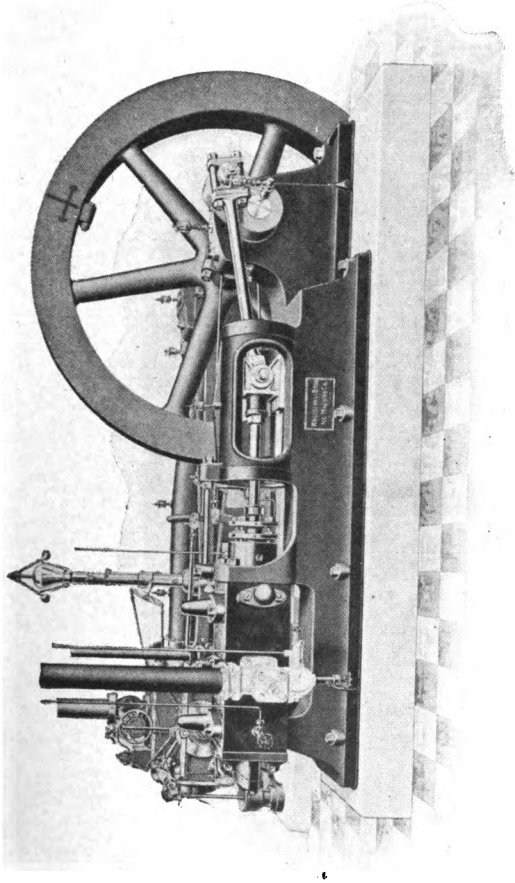


FIG. 23. Carbonic Anhydride Compressor Direct-Connected to Corliss Engine
Courtesy of Kroeschell Brothers Ice Machine Company

Ordinarily the length of the stroke should be about four times the diameter of the cylinder, and, if the piston is to be kept tight, it should be at least two and one-half times the cylinder diameter. Fig. 26 is a sectional view of the typical cylinder in which it will be seen that the suction passages are arranged to pass the cool gas around the cylinder before entering it. Although the suction valves are usually placed in a horizontal position, they are easily closed by light springs as they are small and have little inertia. Guides are used to keep the valves in line with the seat; and the discharge valves, being set vertical, easily come to a true seating. Suction valves should have an area of about one-half that of the piston and the area of the discharge valves should be about one-seventh that of the piston.

Owing to the limited space on the crank end of the cylinder, it is usually necessary to have two suction valves for this end. For the discharge valves, the seats should be beveled at from 70 to 80 degrees, while for the suction valves the seats should be beveled from 60 to 75 degrees; and the seats for both valves are from 0.1 to 0.12 of the disk diameter in width. On the suction valve the lift should be about 0.33 of the disk diameter while that for the discharge valve should be about 0.28 of the diameter. Spring tension is 8 or 9 pounds on the suction and 10 or 11 pounds on the discharge valve. Stuffing boxes are made on the same general principles as those for the double-acting ammonia compressors, bearing in mind that the greater pressures call for more compartments. Cup leather packings are used except for the outer packing which is merely a wiper for the rod. Small machines are usually made vertical, but above 2-ton capacity they are usually built horizontal, as shown in Fig. 27, which is an illustration of the double-acting compressor built by Kroeschell Brothers. Fig. 28 shows a Kroeschell compressor direct-connected to a Corliss engine.

Small Refrigerating Plants. The constantly increasing demand of the commercial world for small refrigerating plants to do away with the inconvenience, high cost, and unsatisfactory conditions in general, due to cooling by ice, has led to the perfecting of the small machine so that now it rivals the largest machines in service, efficiency, practicability, and durability.

In general, machines ranging from ¼ ton to 10 tons refrigerating capacity are classed as small unit machines. The most practical

and, for that reason, the most common type in use at the present time, is the ammonia compression machine, suitable for belt drive from electric motor or gasoline engine, or for direct connection to steam engines. Belt drive from an electric motor is, without doubt, the most convenient. In some cases electricity is not available,

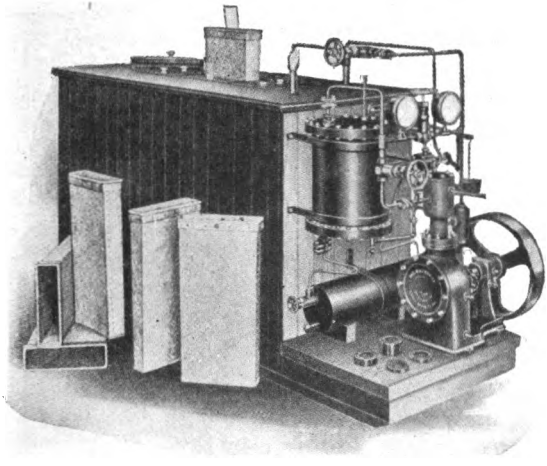


Fig. 29. Portable Ice Making Plant, Capacity 120 Pounds in 10 Hours
Courtesy of Brunswick Refrigerating Company

then steam, or a gasoline engine is necessary. They have both been found entirely satisfactory,

Flexibility of Small Plants. The advantages of mechanical refrigeration over that produced by melting ice are many. The proper preservation of all food stuffs depends upon a constant, and, as a rule, a lower temperature than can be obtained by melting ice. Furthermore, cooling by refrigeration methods are surer to avoid dampness and unsanitary conditions in general than when ice is used. With mechanical refrigeration the boxes can be kept dry and as cold as desired. Even temperatures are maintained and the cost of refrigeration does not vary with the success or failure of the ice crop. It is always certain and always ready.

Small unit refrigeration is constantly branching out and finding new applications day by day. It has been applied successfully for years to dairies, meat markets, clubs, hospitals, ice cream manufactories, etc. On account of the perishable nature of the goods stored, the meat market man, dairyman, and ice cream manufacturer are rapidly coming to regard a refrigerating plant as a necessity. Units of all sizes have also been successfully adapted to marine

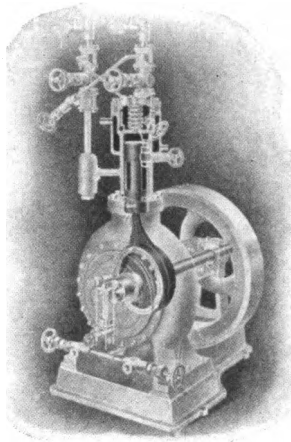


Fig. 30. Ghost View of Brunswick Compressor
Showing Interior Construction

refrigeration, and the theory that an ammonia compression system is impractical for use on ships has been disproved. The installation of a marine plant makes the vessel independent of port in so far as the commissary department is concerned. Large quantities of fruit are brought through tropical waters without spoiling, by means of the marine plant.

Brunswick Type. Fig. 29 shows a complete Brunswick refrigerating machine mounted on end of an ice making set, made by the Brunswick Refrigerating Company, New Brunswick, New Jersey. The ice making capacity of this plant is 120 pounds in 10 hours or 240 pounds in 20 hours. Power is furnished by a 1 h.p. electric motor

or 1½ or 2 h.p. gasoline engine belted to the flywheel of the compressor. The plant is compact, occupying little space, and the compressor is entirely self contained, with enclosed crank case. The phantom view shown in Fig. 30 will give an idea of the construction of the compressor. The machine is of the vertical, enclosed single-acting type, all parts except the outboard bearing being automatically lubricated by the oil splash system. The machine is simple, efficient, and durable; all joints are ground—no packing is used. The discharge valve is of special design and made of steel. It is the full diameter of the cylinder with a large ratio of area of the face to

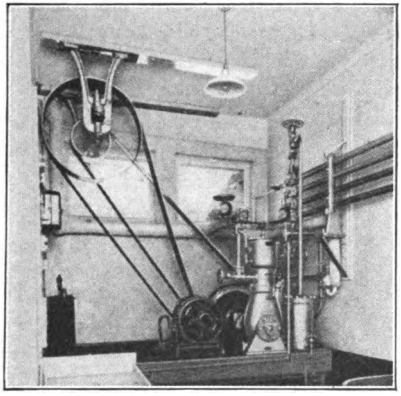


Fig. 31 Typical Small Refrigerating Installation
Courtesy of Arctic Ice Machine Company, Canton, Ohio

the back of the valve which permits a free exit and a positive closing, thus reducing to a minimum re-expansion due to leakage and clearance. The efficiency is usually better than with a poppet valve. In the center of the discharge valve is located a safety relief valve which will open and relieve excessive pressure due to careless operation. The cold suction gas enters the cylinder through the suction valve located in the piston. As this is the coolest spot for the gas to enter, any lessening in the efficiency due to preheating is avoided. The piston is provided with an extra set of rings below the suction intake, which prevents the oil from being sucked up out of the crank

case. With this construction, the pressure in the crank case, under normal conditions, can never rise higher than the suction pressure.

Another important feature of this compressor is the eccentric drive. There is almost no appreciable wear in this form of drive, consequently the clearance will not increase and a finer adjustment can be obtained than with a connecting rod and crank, with the necessary crank and wrist pin. There are only three moving parts —the piston, eccentric, and eccentric strap.

Arctic Type. Another small installation manufactured by the Arctic Ice Machine Company of Canton, Ohio, and called their Single Arctic Junior outfit, is shown in Fig. 31. The pistons are fitted with large suction valves and combination safety head and discharge valves; the discharge valve is slightly larger than the cylinder itself. A very complete "splash" system of lubrication is used on these machines, and by the use of a heavy glass bull's-eye, the level of the oil is indicated. The same machine is also made as a duplex, with capacities ranging from 4 to 12 tons every 24 hours.

COMPRESSOR LOSSES

Having described the compressor and its parts, let us take up the losses due to the improper working or assembling of the parts of the machine, before proceeding with the description of the rest of the plant. As has been stated in a general way, the economy of the compressor lies in its filling at the nearest possible point to the evaporating pressure, and then compressing and discharging at the lowest possible pressure, as much of the entire contents of the cylinder as possible. If the compressor piston does not travel close to the upper end—of a single-acting machine—or the machine has excessive clearance, the compressed gas remaining in the cylinder re-expands on the downward stroke of the piston, and the gas from the evaporator will not be taken into the compressor until the pressure falls to, or slightly below, this point, and the loss due to this fault is equal to the quantity of gas thus prevented from entering the compressor plus the friction of the machine while compressing the portion of the gas thus expanding.

If we make a full discharge of the gas and there is a leaky outlet valve in the compressor, the escape and re-expansion into the compressor affects not only the intake of the gas at the beginning of the

return stroke, but continues to affect the amount of incoming gas during the entire stroke and the capacity of the machine will be correspondingly reduced. If the inlet valve is leaky or a particle of scale or dirt becomes lodged on its seat, as the piston moves upward the portion of the gas which may escape during the period of compression is forced back to the evaporator and a corresponding loss is the result. A piston which does not fit the compressor, faulty piston rings, or a compressor which has become cut or worn to the point of allowing the escape of gas between the cylinder and piston has the same effect as the ill conditioned suction valve. The loss due to leaky or defective cylinders, joints, or stuffing boxes, are not included under this head, as these more generally effect the loss of the material than the efficiency of the compressor.

AMMONIA CONDENSERS

The ammonia condenser, or liquefier, as briefly stated in the description of the system, is that portion of the plant in which the gas from the evaporator, having been compressed to a certain point, is cooled by water and thereby deprived of the heat which it took up during evaporation; consequently it is reduced to its initial state, that is— liquid anhydrous ammonia. Condensers for other refrigerants are constructed in the same general way as those for ammonia, due regard being had to the pressures to be carried. Let us consider the general principles governing the action before describing the types.

On account of its duty having been performed, the ammonia as it leaves the evaporating coils is a gas at low temperature, usually 5° to 10° below that of the brine, or other body upon which it has been doing duty, yet it is laden with a certain amount of heat, although at a temperature not ordinarily expressed by that term. It is a well-known fact that we cannot obtain a refrigerating agent which can absorb heat from a body colder than itself, and it is therefore necessary to bring the temperature of the ammonia gas to a point at which the flow of heat from the one to the other will take place. This is done by withdrawing part of the heat in the ammonia in the following manner: The cold gas is compressed until its pressure reaches such a point that at ordinary temperatures it will condense to liquid form; as it leaves the compressor it is very hot because of the fact that it

still contains nearly all of the heat it had when it left the evaporator, in only a small portion of the space occupied before. Thus when it reaches the condenser it is much warmer than the cooling water and will readily give up its heat to the cold water—so much that its latent heat is absorbed by the water and it condenses into anhydrous ammonia.

The temperature of water if pumped from surface streams will average about 60° F., and since we cannot expect to get the ammonia any colder than this, it must be compressed until the boiling point corresponding to the pressure obtained is at about 75° F. In Table XII, p. 31, we find that this temperature corresponds to a pressure of 141.22 pounds per square inch (absolute), or 126.52 pounds per square inch (gauge).

Thus if the gas is compressed until the gauge reads 126.52 and then passed into a condenser where the temperature of the water is less than 75° F., the water will absorb the latent heat and we have accomplished our object which was to remove some of the heat contained in the ammonia. In this condition it is drained from the condenser into the ammonia receiver to again repeat the cycle of operation.

The forms of condensers may be divided into three classes—the submerged, the atmospheric, and the double-pipe. Of each of these classes a number of different types and constructions are in use. To illustrate the general principles, however, it is only necessary to present one of each type.

Submerged Condenser. The submerged condenser consists of a round or rectangular tank with a series of spiral or flat coils within, joined to headers at the top and bottom with proper ammonia unions. In Fig. 32 is shown a sectional elevation of a popular type of submerged condenser. A wrought iron or steel tank A is formed by plates from $\frac{3}{16}$ to $\frac{5}{16}$ inch thick, of the necessary dimensions to contain the coils, and sufficiently braced around the top and sides to prevent bulging when filled with water. A series of welded zigzag pipe coils B are placed in the tank and joined to headers C with ammonia unions D. The ammonia gas enters the top header through the pipe E, and an outlet for the liquefied ammonia is provided at F with a proper stop valve. Water is discharged or admitted to the tank at or near the bottom and overflows at outlet M. It will be seen that in this type of condenser a complete reverse flow of the current is effected, the

gas entering at the top and the liquid leaving at the bottom, while the water enters at the bottom and leaves at the top. This brings the cold water in contact with the cool gas, and the warm water in contact with the incoming or discharged gas from the compressor, thereby presenting the ideal condition for properly condensing ammonia.

Owing to the necessarily large spaces between the coils and the distance between the bent pipes, the portion of water coming in contact with the surface of the pipes must be small compared with the total amount passing through; it is, therefore, uneconomical as regards amount of water used. With water containing a large amount of floating impurities the deposit on the coils is considerable and not easily

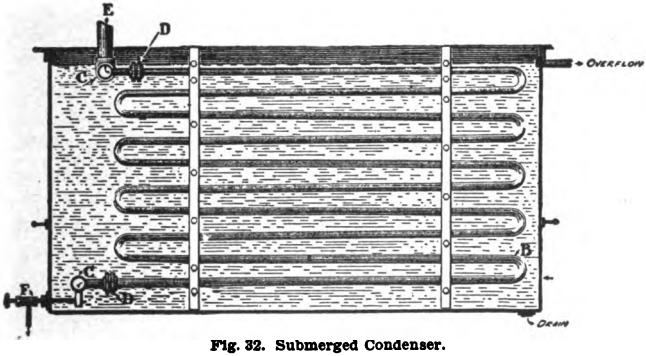


Fig. 32. Submerged Condenser.

removed owing to the limited space between the coils; and furthermore, the dimensions of the tank necessary to contain the requisite amount of pipe for a plant of considerable size is so great and its weight, when equipped with coils and filled with water, requires such a strong support, that its use is now limited to certain requirements and localities.

A better shape for a condenser of this type is one of considerable height or depth, rather than low and broad. This is owing to the fact that the greater length of travel of the water and gas in opposite directions, the greater the economy. The number of coils used should be such that the combined internal area of the pipes equals or exceeds the area of the discharge pipe from the compressor. The circular

submerged condenser is similar to the above described except that the tank is circular and the coils bent spirally.

In the circular type of submerged condenser the pipes are $1\frac{1}{4}$ to 2 inches in diameter, and the separate coils are made in lengths up to 350 feet. A number of coils are used in a single condenser, the inlets and outlets being connected to manifolds with valves provided to shut off any individual coil. Where the water comes to the condenser at 70° and leaves at 80°—a range of 10 degrees—about 40 square feet of condensing surface, corresponding to 64 running feet of 2-inch pipe or 90 feet of $1\frac{1}{4}$-inch pipe are allowed per ton of refrigeration. Less surface than this means excessive condensing pressure. Siebel gives the following empirical formula for calculating the square feet of cooling surface F required in submerged condensers:

$$F=\frac{hk}{m\,(t-t')}$$

In this formula, h = the heat of vaporization of 1 pound of ammonia at the temperature of the condenser; k = the amount of ammonia passing through the condenser in one minute; $m = 0.5$ = the number of heat units transferred per minute per square foot of iron surface where the pipe contains ammonia vapor and is cooled by water; t = the temperature of the ammonia in the coils; t' = the mean temperature of the inflowing and outflowing cooling water.

The heat taken up by the ammonia, in producing refrigeration, added to that corresponding to the work done on the ammonia in the compressor, less any heat expended in superheating the gas, is equal theoretically to the heat of vaporization of ammonia at the temperature of the condenser and is the amount of heat that must be removed by the cooling water. This then gives a gauge on the amount of cooling water that should be used in the plant. For finding the number of pounds A of cooling water, Siebel gives the formula:

$$A=\frac{hk\times 60}{t-t'}$$

in which the notation is the same as in the formula above, except that t is the temperature of the outgoing cooling water, and t' that of the incoming water. The result is converted into gallons by dividing by the factor 8.33. Usually from $\frac{3}{4}$ to 3 gallons of water are required per minute per ton of refrigeration in 24 hours.

Atmospheric Condenser. This type of condenser most generally used is made of straight lengths of 2-inch extra strong, or special pipe, usually 20 feet long, screwed, or screwed and soldered into steel return bends about 3½-inch centers and usually from eighteen to

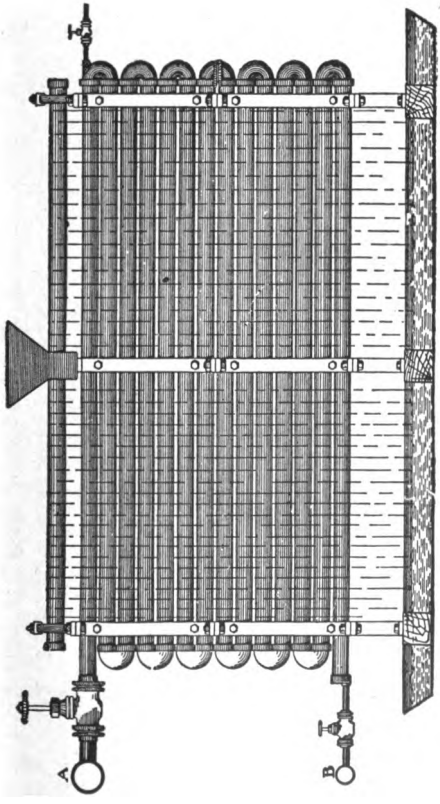


Fig. 33. Simple Atmospheric Condenser.

twenty-four pipes high. The coil is supported on cast or wrought iron stands and placed within a catch pan, or on a water-tight floor, having a proper waste water outlet, and supplied with one of the several means of supplying the cooling water over their surfaces.

Stop valves, manifolds, and unions connect with the discharge of the compressor and the liquid ammonia supply to the receiver.

In the manner of making the connections to this type of con-

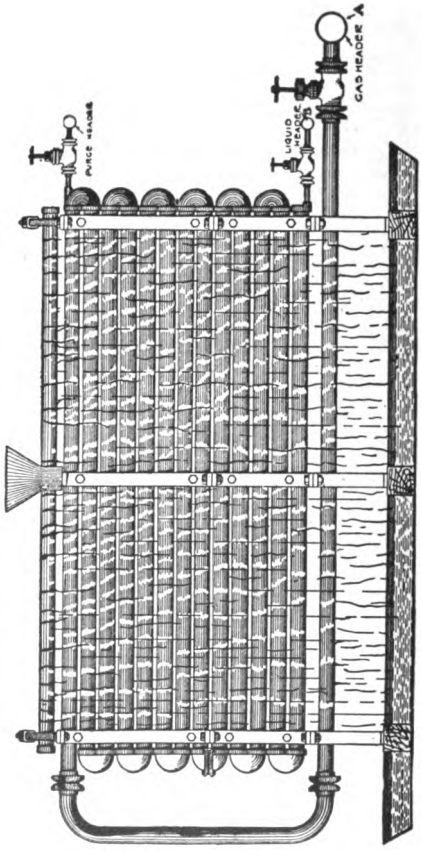


Fig. 34. Loop Coil Atmospheric Condenser.

denser and the taking away of the liquefied ammonia as well as in the devices for supplying the cooling water, a great variety exists. Fig. 33 represents a side elevation of an ammonia condenser with

the discharge or inlet of the gas from the compressor entering at the top *A*, and the liquid ammonia taken off at the bottom *B*, while the water is supplied over the coils flowing down into the catch-pan or water-tight floor, where it accumulates and is taken away by any of

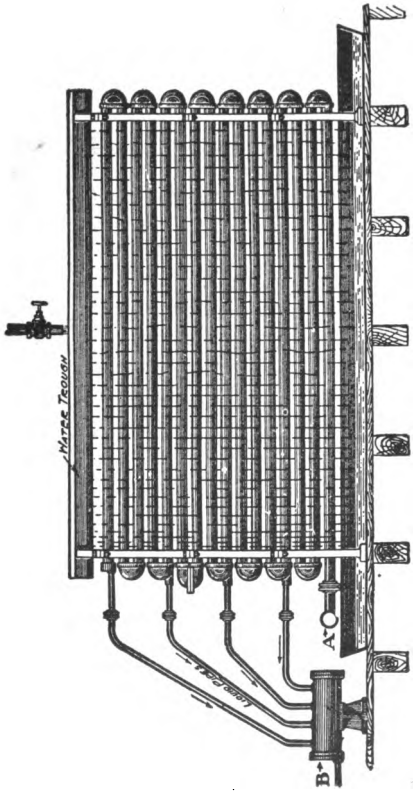


Fig. 35. Baudelot Type Atmospheric Condenser.

the usual means. It will be noticed that the flow of the water and the gas with this type of condenser is in the same direction, the coldest water coming in contact with the warmest ammonia. The temperature governing or determining the point of condensation will be that at which the ammonia leaves the condenser, or the temperature in

the bottom pipe from which the liquid ammonia is withdrawn. Owing to this arrangement it is not favorable to a low condensing pressure or economy in the water used. Fig. 34 represents a type in which an attempt is made to eliminate this undesirable feature, and in which it is expected to use the waste from the condenser proper, in taking out the greater part of the sensible heat from the gas leaving the compressor.

The construction of this condenser is identical with that shown in the preceding figure except that its uppermost pipe is continued down and under the pipes forming the condenser proper; it passes backward and forward in order that a large proportion of the heat may be removed by the water from the condenser proper, before the ammonia enters the condenser. A supplemental header is sometimes introduced in connection with this pipe for removing any condensation taking place in it.

A third type of this condenser is shown in Fig. 35. In this type a reverse flow of the gas and water takes place. The gas enters the condenser through a manifold or header *A* at the bottom and continues its flow upward through the pipes to the top; at several points drain pipes are provided for taking off the condensation into the header *B*. The condensing water flows downward over the pipes. This type of condenser is the most nearly perfect of its class.

The atmospheric condenser is a favorite, and possesses many features that make it preferable to the submerged. Its weight is a minimum, being only that of pipe and supports and a small amount of water. The sections or banks may be placed at a convenient distance apart to facilitate cleaning and repairs. The atmospheric effect in evaporating a portion of the condensing water during its flow over the condenser, makes use of the latent heat of the water in addition to the natural rise in its temperature.

The various devices for distributing the water over the condenser are numerous. Fig. 36 represents the simplest and most easily obtained—a simple trough with perforations at the bottom for allowing the water to drip over to the condenser.

Fig. 37 is a modification of the one shown in Fig. 36. This is intended to prevent the clogging of the perforations, by allowing the water to flow into the space at one side of the partition, and then

through a series of perforations into the second, and thence through a second set of perforations in the bottom to the pipes in the condenser.

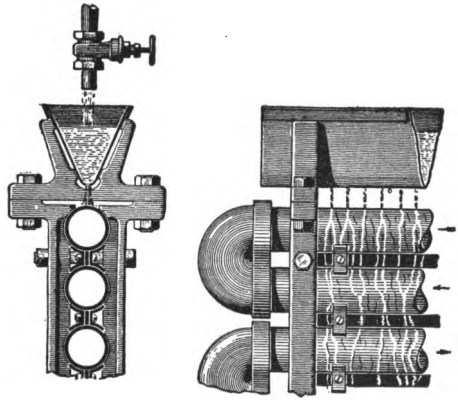


Fig. 36. Simple V-Shaped Water Trough.

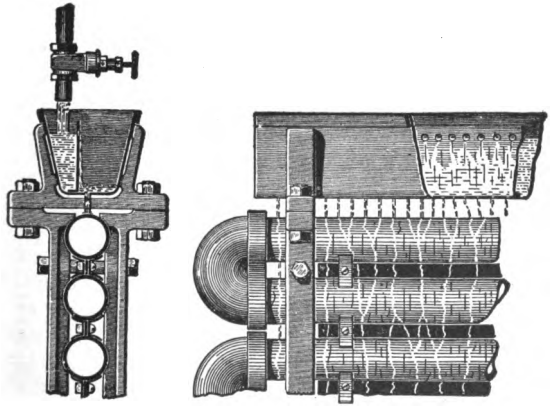


Fig 37. Modification of the V-Shaped Trough.

Fig. 38 is a type of trough, or water distributor, designed to overcome the objections to a perforated form of trough, and the consequent difficulties due to the clogging or filling of the perfora-

tions. As will be readily understood from the illustration, this is also made of galvanized sheet metal with one side enough higher than the other to cause the water to overflow through the V-shaped notches or openings along the top of the straight or vertical side of the trough, and down and off the serrated bottom edge to the pipes.

The object of the serrated edges, as will be apparent, is the more even distribution of the water, owing to the fact that while it would be practically impossible to obtain a uniform flow of water over a

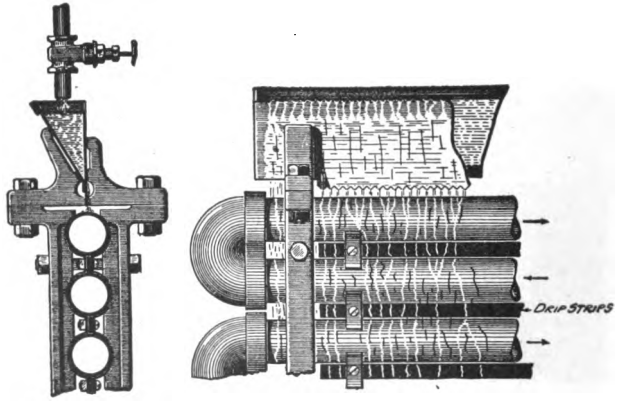


Fig. 38. Serrated-Edge V-Trough.

straight and even edge of a trough, particularly if the amount is limited, it is an easy matter to regulate the flow through the V-shaped openings.

Fig. 39 is termed the *slotied water pipe*. It is a pipe slotted between its two ends, from which the water overflows to the series of pipes below. It is good practice to lead the water supply to a cast-iron box at the center of the condenser, into the sides of which is screwed a piece of pipe—usually 2-inch—reaching the ends of the condenser, and having its outer ends capped, which may be removed while a scraper is passed through the slot from the center towards the ends while the water is still flowing, thereby carrying off any deposit within the pipe. This forms a very durable construction, and one not liable, as with the galvanized drip trough, to disarrangement or bending out of shape due to various causes. It is impossi-

ble, however, to obtain the uniform flow of water over the condenser with this, as with the serrated or perforated troughs, particularly if the supply is limited, from the fact as stated in describing the overflow trough, viz, the impossibility of obtaining a sufficiently thin stream of that length.

Double-Pipe Condenser. This is a modern adaptation of an old idea, given up owing to its complex construction and the imperfect facilities available for its manufacture. It has come into use with great rapidity, and has brought forth many novel ideas of principle and construction. It combines the good features of both the atmos-

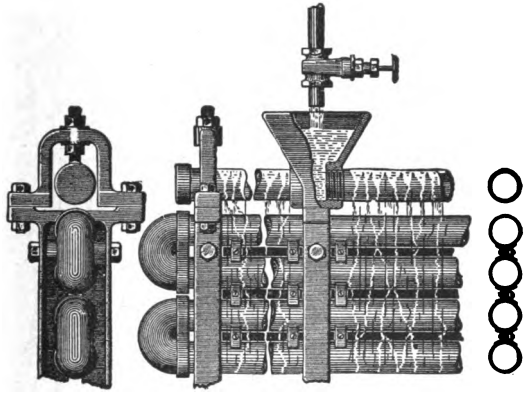


Fig. 39. Slotted Water Pipe.

pheric and the submerged types, having small weight and being accessible for repairs. It has the downward flow of the ammonia and the upward flow of the water, effecting a complete counter flow of the two, minimizing the amount of water required and taking up the heat of condensation with the least possible difference between the ammonia and the water.

The two general forms of construction are a combination of a 1¼-inch pipe within a 2-inch pipe, or a 2-inch pipe within a 3-inch. The water passes upward through the inner pipe, while the gas is discharged downward through the annular space; or, the position of the two may be reversed, the ammonia being within the inside pipe while the water travels upward through the annular space.

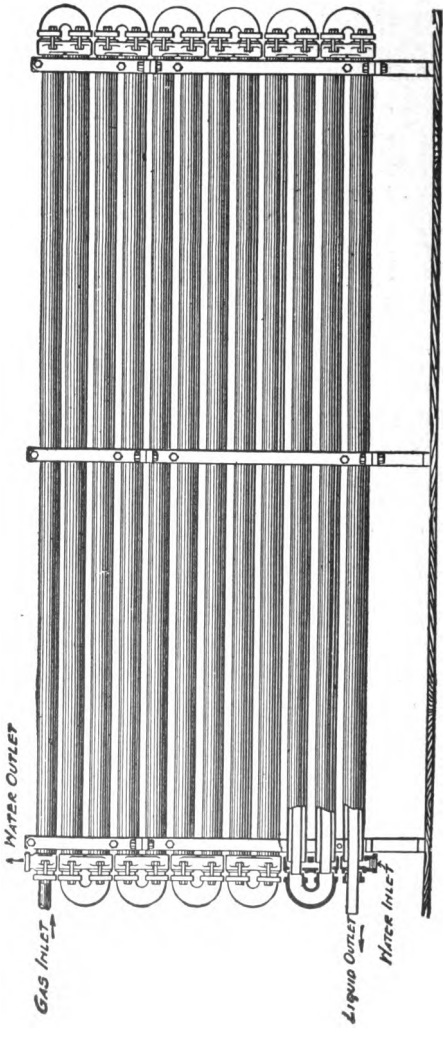


Fig. 40. Type of Double-Pipe Condenser.

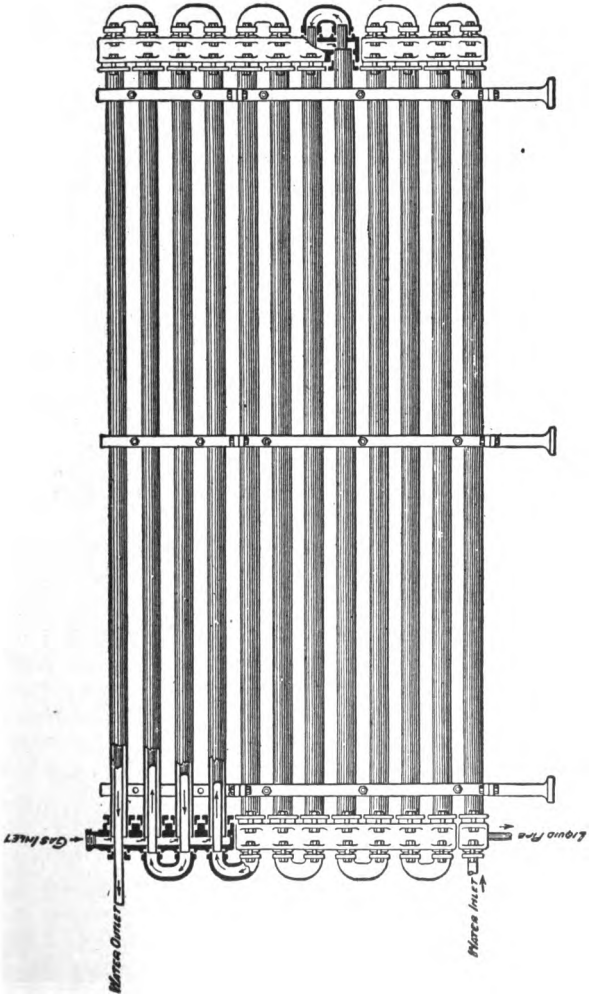


Fig. 41. Type of Double-Pipe Condenser.

They are also constructed in series, in which the gas enters a number of pipes of a section at one time, flowing through these to the opposite end to a header or manifold, at which point the number of pipes is reduced, and so on to the bottom, with a constantly reduced area. The theory of this construction is, that the volume of the gas is constantly reduced as it is being condensed. Figs. 40 and 41 illustrate a general range of the various types in use.

It is usual in the construction of this type to make each section or bank twelve pipes high by about 17½ feet long; they are rated nominally at ten tons refrigerating capacity each, although for uneven units the construction is made to vary from 10 to 14 pipes in each.

Block Counter-Current Condenser. It is an established fact that liquid will convey heat more rapidly than a gas and that a wet metal surface will transmit heat more rapidly per unit of time and area than a dry surface. This principle is employed in the Block condenser to get increased efficiency. The condenser itself, Fig. 42, has the general appearance of other atmospheric condensers except for the arrangement of the pipe connections to secure counterflow of the gas. The coils are of 2-inch pipe, usually the standard length of 20 feet, there being 16 to 24 pipes in each stand, depending on the amount of cooling water available and its temperature.

In this condenser the liquid ammonia produced is held for a time in the pipes for the purpose of serving as a heat-transferring medium. Also the condenser differs from the ordinary type in that it is a true counter-current apparatus, while others are usually built on the parallel-flow principle. Gas entering the lowest pipe of the condenser begins to condense as soon as the superheat is removed, usually in the third pipe from the bottom. Liquid ammonia then intermingles with the gas and they travel forward and upward at great velocity. Gas enters the liquid in the form of globules, each of which is surrounded by liquid that in itself acts as a condensing surface. Thus the gas gives up its heat to the surrounding liquid and this in turn gives up heat to the pipes through which the heat passes to the cooling water. In the lower pipes there is much gas and little liquid, but the proportion of liquid increases as the mixture travels forward until finally the gas is condensed and all is liquid ammonia, which leaves the condenser at the top where the water is coolest.

Advantages of Block Type. Heat transfers from a gas through metal surfaces to a liquid at the rate of 60 B.T.U. per square foot

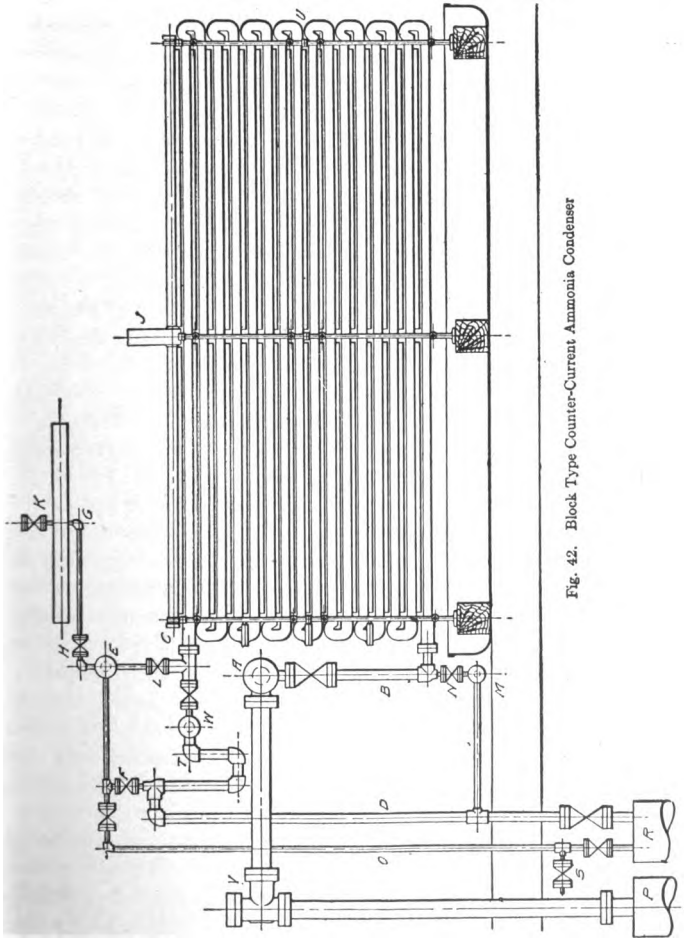


Fig. 42. Block Type Counter-Current Ammonia Condenser

of surface and degree difference of temperature per hour, while the transfer of heat from a liquid to a liquid through metal surfaces

under similar conditions is 300 B.T.U. The transfer from a mixture of gas and liquid as employed in this condenser is at the rate of 180 to 200 B.T.U. per square foot of surface and degree difference of temperature per hour. This is the reason that a condenser of this type is three or four times as effective as that of the ordinary type.

Another advantage of this condenser is due to the fact that the liquid leaves the outlet cooler than in other types. In a refrigerating machine, operating at 15 pounds back pressure, the evaporating temperature will be 0° F. and if the liquid ammonia comes as from the ordinary condenser at about 100° F., then it must first be cooled to zero before it will begin to do effective work. The latent heat per pound of liquid is 550 B.T.U., of which 100 B.T.U. will have to be wasted to remove the sensible heat of the liquid. Thus we have 450 units left for effective work and the loss is 18 per cent. When the liquid leaves the condenser at 70° F., as in the Block condenser, there are 480 B.T.U. available for effective work, so that the loss is 12 per cent, or a gain in efficiency of 6 per cent. In this calculation it is assumed that the specific heat of liquid ammonia is 1, so that the figures are merely approximate, but accurate enough for the comparison.

Details of Action. Owing to the counter-current method of flow, the coldest water being at the top of the condenser causes the lowest pressure in the upper pipes and there is a constant effort on the part of the mixture of gas and liquid to flow upward to the point of low pressure. To illustrate this action, we may assume that the temperature of the supply water is 70° F. and that leaving the lower pipes is 85° F. The usual difference between the temperature in a pipe and water flowing over it is 10 degrees and the temperature inside the top pipe will, therefore, be 80° F., for which the corresponding pressure is 140 pounds. Likewise the temperature in the lowest pipe is 95° F. and the corresponding pressure is 184 pounds, showing a difference of 43 pounds to the square inch, which gives us the measure of the force and velocity with which the mixed liquid and gas will be forced upward through the coils. Evidently no effort is required on the part of the compressor to pump the mixture through the condenser.

It has been found that friction in the pipes overcomes most of the difference in pressure so that an actual difference of from 3 to 5

pounds is about all that can usually be observed. Owing also to this pressure head, the velocity of counterflow is such that the actual difference between inside and outside temperatures in this condenser is found to be 5° F. instead of 10° F., as in other types. This means that the final inside temperature is lower than in the above calculation and that, therefore, the corresponding condenser pressure is lower, which is another distinct advantage in this apparatus. Less piping and fittings are required so that the apparatus occupies the minimum of space and costs the minimum to install.

Referring to the diagram in Fig. 42 it will be seen that *A* is the hot gas header from which the gas passes down pipe *B* and enters the bottom of the condenser. The gas then passes upward through the coils and in the second or third from the top it is all finally converted into liquid, which leaves at *C*, flowing through trap *T* and down pipe *D* to the liquid receiver. The trap prevents accidental discharge of unliquefied gas, as might arise in case of momentary interruption of water supply or for other reasons.

E is an equalizing header to which every coil is connected, while *F* is a siphon breaker on top of trap *T*. This siphon breaker connects with *E* and prevents the discharge of the liquid in jerks so that we get a uniform flow. An air drum *G* is also connected to the equalizing header. Air and non-condensable gases collect in this drum and when it is desired to purge the condensers, it is only necessary to close valve *H* and open valve K, which can be done at any time during operation. If it is desired to drain the condenser, close the gas inlet valve and the liquid outlet at top of condenser and open valve *N* at the same time leaving valve *L* open. The liquid will then flow out of the condenser into the header *M* and through the main pipe line to the receiver.

These condensers are capable of doing three to four times the work of an ordinary condenser, but to do this they must be supplied with the same total amount of water that would be supplied for the larger number of ordinary condensers. Thus there is no gain in the total amount of cooling water that must be used for a given amount of refrigerating duty, and arrangements must be made to distribute this larger amount of water economically. This is done by properly proportioning the water box and the distributing pipe, or

trough. Careful tests of the Block condenser, as compared with the ordinary one operating under similar conditions, show that the lower condensing pressure and lower difference of temperature of the ammonia and water will result in a saving of about 10 per cent of the total power required for operating the plant.

Vail Condenser. Another recent design of ammonia condenser showing remarkably good results is that installed by George L. Vail for the Colorado Ice and Cold Storage Plant, Denver, Colorado. The essential results obtained were a reduction in head pressure of 20 pounds and a saving of half the cooling water. It is possible to detect leaks of ammonia instantly and the apparatus occupies small space. The number of joints is small and the chance of loss by leakage is, therefore, greatly reduced. There are 28 joints in the installation mentioned, whereas an equal capacity with double-pipe condenser would call for 384 joints.

Details of Simple Design. The design is simple and will hardly need illustrating. It consists of iron cylinders from 8 to 12 inches in diameter and 18 feet long, connected in series with return bends, each cylinder being provided with its individual water spray pipe. The cylinders are made of standard wrought-iron or steel pipe tested to withstand a pressure of 3,000 pounds to the square inch. Heads are of forged steel, 2 inches thick, and welded into the ends of the cylinders. The heads are machined to receive regular standard male fittings, which are held in place by means of stud bolts screwed into the heads. Support is provided by a concrete rack and the cylinders are arranged on two A-shaped supports so that the water of any cylinder will not fall on one below.

Gas enters the top cylinders at high pressure and temperature and has free passage through the successive cylinders to the two at the bottom, which act as ammonia receivers. Each cylinder is tapped and fitted at the end with a ¼-inch valve, which is connected to the bottom receiving cylinders so that any liquid formed may be drained off. If these valves are closed, the system operates on the "flooded" plan. Care is taken to design the spray pipes so as to permit of a close regulation of the water and a curved sheet of metal is arranged at the bottom of the spray pipe in such a way as to deflect the water and cause the entire cylinder to be enveloped in a thin sheet of water.

In any condenser the amount of heat transmitted will depend on the cooling surface, the difference in temperature between the two surfaces, the thickness of the metal, and the time the medium is subjected to the cooling influence. In the installation above mentioned there are eight of the 8-inch cylinders and two of the 12-inch, the total volume of which is 78.31 cubic feet. The volume of the pipes in a double-pipe condenser of similar capacity is 4.5 cubic feet. With a rated capacity of 25 tons per 24 hours, it is necessary to condense 165 cubic feet of gas per minute, where the head pressure is 139 pounds and that on the return line 20 pounds.

In passing this 165 cubic feet of gas through the Vail condenser in one minute, it is seen that each molecule of the gas is exposed to the cooling influence of the water around the cylinder, that is, the gas remains in the cylinder 29.6 seconds. In a similar way with the double-pipe condenser, the gas is exposed to the effect of the cooling water for 1.63 seconds. In the first case, the gas travels 189 feet per minute and in the latter case, 7,700 feet per minute, or almost 40 times as rapidly. The friction load is of necessity much greater with the high velocity and it is the absence of this friction load in the Vail apparatus that largely accounts for the fact that much less cooling water is needed.

One of the most important features of this condenser is the arrangement by which the coolest water is used on each cylinder so that the water does not run from one cylinder to another. At first thought this would seem to call for extra cooling water, but owing to the high efficiency had with the marked temperature difference where the coolest water comes in contact only with the hottest gas, there is, in fact, a marked saving in water. In actual operation it has been found possible to operate with a head pressure of 145 pounds and use less than 2 gallons of water per minute per ton of ice. With double-pipe condensers the water used has ranged from 3 to 7 gallons per ton per minute and the head pressure was 20 pounds higher. In the Vail condenser the ends where there are joints are not covered with water and any leaks of ammonia may, therefore, be detected at once.

Oil Separator or Interceptor. This is a device or form of trap, placed on the line of the discharge between the compressor and the condenser to separate the oil from the ammonia gas. It is to

prevent the pipe surface of the condensing and evaporating system from becoming covered with oil, which acts as an insulator and prevents rapid transmission of heat through the walls.

There are many forms of this device in common use, including the plain cylindrical shell with an inlet at one side or end and an outlet at the other, an almost endless variety of baffle plates, spiral

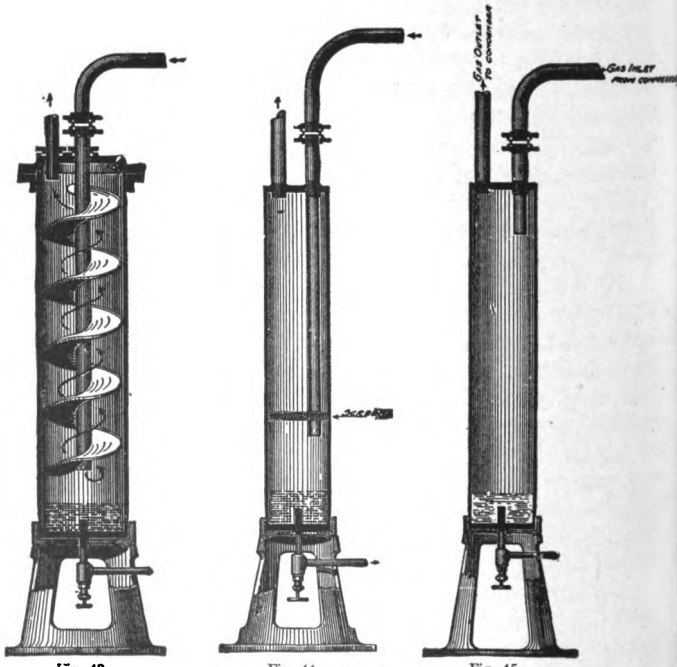


Fig. 43. Fig. 44. Fig. 45.

Types of Oil Interceptors

conductors, and reverse-current devices. The object is similar to that obtained in the steam or exhaust separator, and generally speaking, that which would be effective in one service would be so in the other. Figs. 43, 44, and 45 illustrate three common types in use, which will make clear the general principles.

COOLING TOWERS

Uses and Characteristics. Wherever water is scarce or of high temperature, it is important to conserve the supply brought to the plant. In order to do this it is necessary to cool the water after it has passed over the condensers and coolers of the refrigerating plant. This is done by evaporation of a part of the water under atmospheric pressure so that the remaining water will be cooled, owing to the abstraction of heat that becomes latent in the water evaporated. The process may be employed to advantage, even where there is plenty of water, in order to save pumping; or where the water is taken from muddy streams to a settling basin, to avoid the use of more muddy water than absolutely required. The efficiency of any apparatus for this purpose depends on the extent of the water surfaces exposed and on the amount of air brought in contact with the water. Also to some extent the pressure of the air and, to greater extent, the dryness of the air are factors having their influence, but acting alike on any apparatus, however constructed.

Apparatus designed to cool water for re-use in refrigerating plants are known as cooling towers and of these there are many types on the market. All such towers may be divided into two classes, according to whether the circulation of air is by natural or artificial currents. With artificial draft, from 5 to 25 horsepower is required to operate the fans, according to the size of the tower and the type of fan used. Either suction or pressure fans may be used in such towers, as it is not definitely settled whether best results are had by forcing air in at the bottom of the tower or drawing it down from the top. Most towers, however, force the air in at the bottom, thereby getting the flow in the opposite direction to that of the water.

Towers are also classified as to material used, whether steel or wood. Both materials are used for towers operating with both kinds of air circulation. An efficient tower can, in fact, be made very cheaply by throwing brush into a framework arranged to prevent the brush packing, thus leaving space for air currents. Where wood is used, the tower may be anything from a cheap slatted structure made of rough lumber to an elaborate tower such as shown in Fig. 46. Here No. 1 lumber is used and treated by a preservative process before being put into the tower, and the structure is painted with mineral paint when finished. This illustration represents the

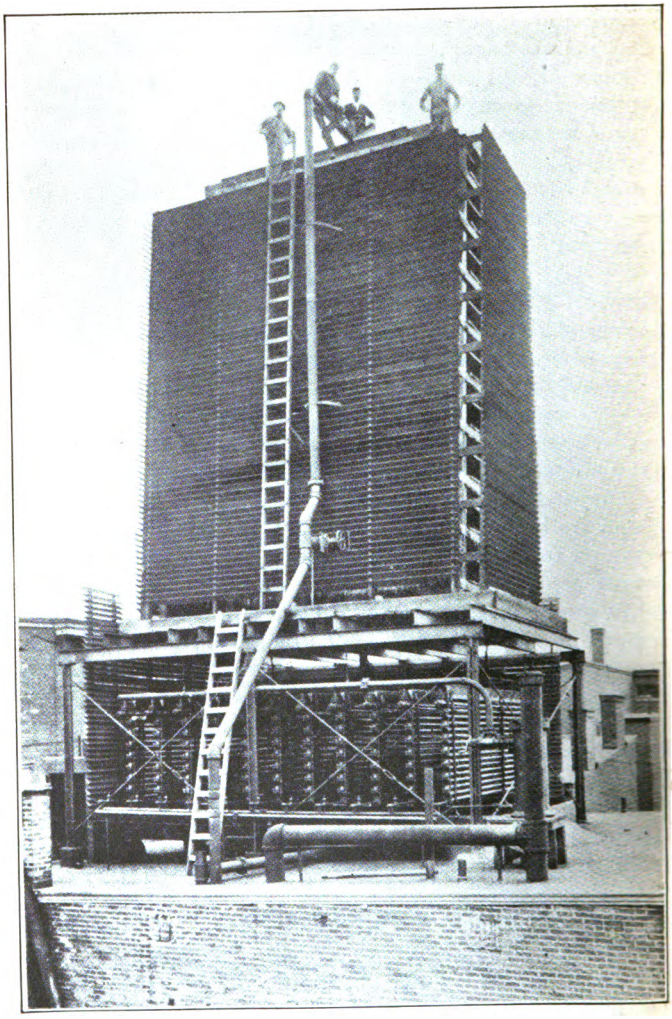


Fig. 46. Atmospheric Wood Cooling Tower
Courtesy of Triumph Ice Machine Company, Cincinnati, Ohio

tower constructed for the Bauer Ice Cream and Baking Company of Cincinnati, Ohio, by the Triumph Ice Machine Company, for a 75-ton refrigerating plant using city water. Fig. 47 shows a circular steel tower using forced air circulation, installed by the Triumph people for the Cincinnati Ice Company.

Hart Cooling Tower. The tower, Fig. 48, is of the open or natural draft design and is built throughout of steel and galvanized

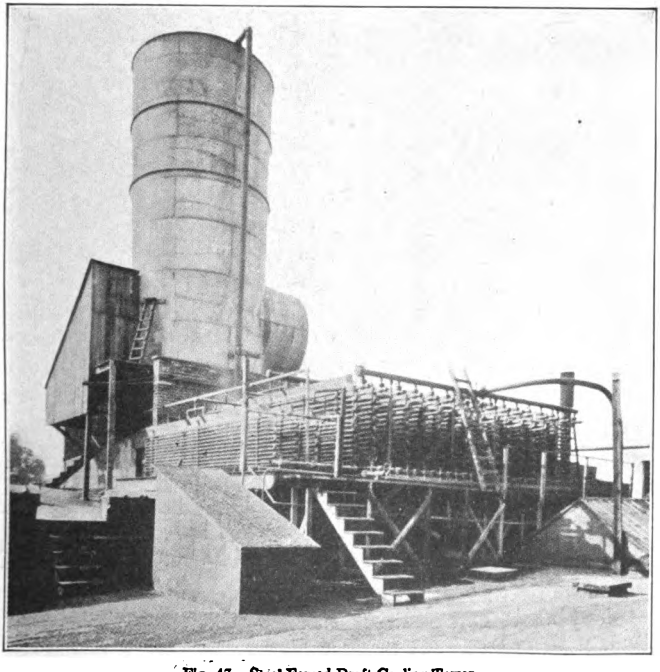


Fig. 47. Steel Forced-Draft Cooling Tower
Courtesy of Triumph Ice Machine Company

iron. The entire structure, including the galvanized iron, is coated with a preservative compound before and after erection, so that it becomes practically impervious to both water and weather.

The cooling is effected by the close intermixture of the heated water in a finely divided state with the natural air currents. The

water is broken up by means of distributing troughs and cooling trays, being distributed through the troughs directly to the trays which are supported at intervals of about 7 feet through the height of the structure. The trays are arranged in staggered fashion so that there are free and uninterrupted air spaces through all the interior parts of the tower.

This tower is equipped with Hart spray preventers, which prevent the spray being carried outside of the tower. This arrangement is superior to the old louvre design in that there is no diminution in the quantity of air passing through. The shields compel the air currents to enter the tower in a downward direction and leave it in an upward direction, so that the spray carried through is caught by the leeward shields and returned to the tower. With the highly efficient arrangement of cooling trays, each square foot of cooling surface as measured on the top deck will handle three gallons of water per minute.

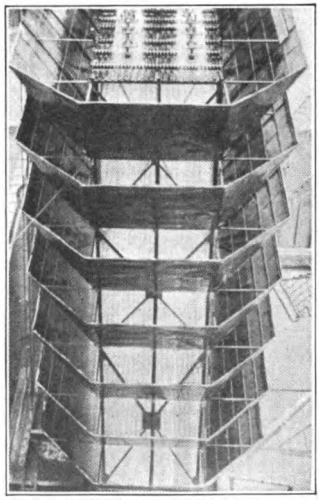


Fig. 48. Hart Cooling Tower
Courtesy of B. Franklin Hart, Jr., and Company

The "high-duty" tower for cooling water from high initial temperatures is equipped with seven decks of cooling trays, as shown in Fig. 48, while the "standard" design, which is intended to handle the water from ammonia condensers or where the initial temperature does not exceed 100 degrees, has but five decks. The loss of water, due to evaporation and other causes, varies from 3 per cent in the "standard" towers to 8 per cent in the "high-duty" towers. These towers are guaranteed to cool the water to within 5 degrees to 8 degrees of the wet bulb thermometer when the temperature of the atmosphere exceeds 70 degrees F. Thus we see the reason for the term "high-duty" as applied to this tower.

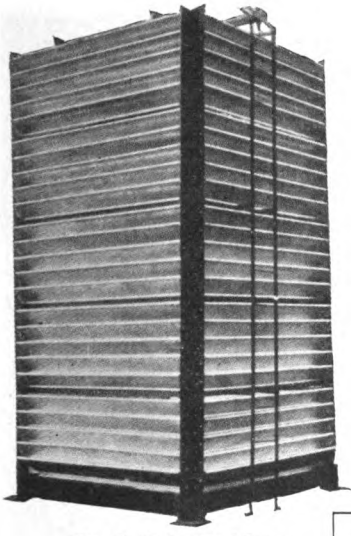


Fig. 49. Burhorn Steel Tower
Courtesy of Edwin Burhorn Company

tower is made by the Edwin Burhorn Company.

Vacuum Cooling Tower. Another interesting type of tower is shown in Fig. 50. In this design partial evaporation of water passing through the tower is facilitated by the formation of a partial vacuum inside the tower. The latent heat absorbed by this evaporation is sufficient to reduce the temperature of the water, leaving the tower as much as 30 degrees below that of the atmosphere under the most favorable conditions and in the average case as much as 20 degrees. This,

Burhorn Tower. Fig. 49 shows an improved form of tower for plants of small size. It will be noted that this tower is constructed entirely of steel and so designed that the water returns from the surface plates to the pan inside at the bottom. This construction is especially desirable in the case of very small plants in which the machinery must generally be located in cramped quarters and it is necessary to avoid spray even more than in larger installations. This

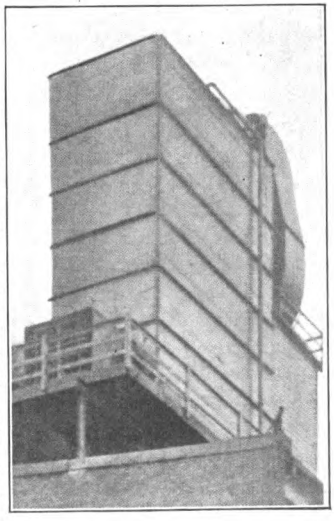


Fig. 50. Vacuum Cooling Tower
Courtesy of Vacuum Fluid Cooler Company

of course, represents a marked economy. Air is taken into the tower through a cooling chamber, Fig. 51, at a velocity of 2,000 feet per minute. In this chamber a manifold water sprayer is located at the intake which finely subdivides and expands the water. By forcing this air through a small passage at a high velocity, it suddenly expands and its temperature is reduced to about 65 degrees F. This cool air is then passed through the tower and comes in contact with the finely divided water, Fig. 52, as it falls from the top of the tower.

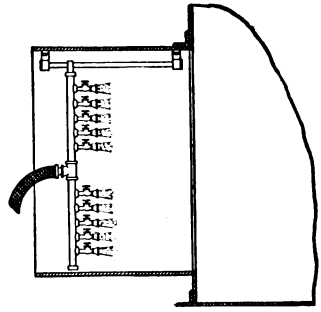


Fig. 51. Section Through Air-Cooling Chamber

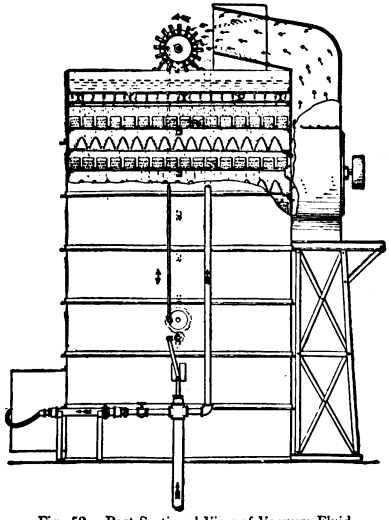


Fig. 52. Part Sectional View of Vacuum Fluid Cooling Tower

On top of the tower is a steel pan eighteen to twenty inches deep, into which the hot water from the condensers is pumped. The bottom of the pan is perforated at regular intervals with holes, to each of which is attached a funnel-shaped tube and a spreader. As soon as there is sufficient water in the pan to cover the perforations, a partial vacuum is formed below the tubes by means of the exhaust fan shown in Fig. 52. Into this partial vacuum the hot water and vapor is precipitated and, as the vapor condenses immediately, the latent heat absorbed in this process greatly cools the water which is in contact with the vapor. A power wheel at the top of the tower, Fig. 52, utilizes the waste air leaving

the stack to pump hot water from the condenser back to the cooler. A test with the humidity from 65 to 100 per cent showed nearly 20 degrees difference in temperature between the inlet and outlet.

EVAPORATORS

Types. Evaporators may be divided into two classes. Those of the first class are operated in connection with the *brine* system, in which salt brine, or other solution, is reduced in temperature by the evaporation of the ammonia or other refrigerant, and the cooled brine circulated through the room or other points to be refrigerated. In the second class, the *direct-expansion* system, the refrigerant is taken directly to the point to be cooled, and there evaporated in

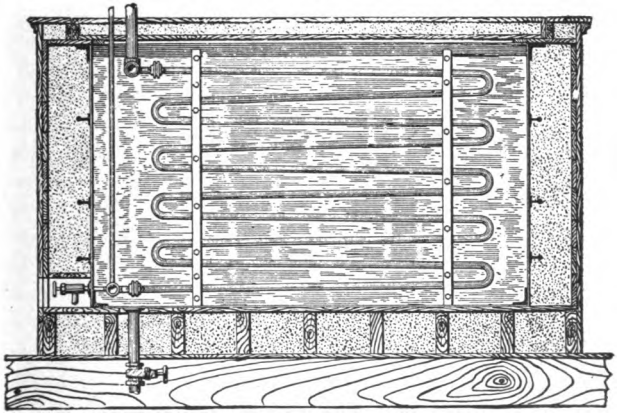


Fig. 53. Rectangular Brine-Cooling Tank.

pipes or other receptacles, in direct contact with the object to be cooled. Which of the two systems is the better, is a much disputed and debated point; we can state, in a general way, that both have their advantages, and each is adapted to certain classes of duty.

The cooling of brine in a tank by a series of evaporating coils —one of the earliest methods—is common to-day. A description of the many methods of construction and equipment would require much space. Let us, therefore, discuss the two most general types, viz, the rectangular with flat coils, and the double-pipe cooler—the spiral-coil cooler being practically obsolete.

Brine Tank. *Rectangular Type.* In a rectangular brine-cooling tank, Fig. 53, flat or zigzag coils are connected to manifolds or headers; the pipe connections leading to and from these manifolds for the proper supplying of the liquid ammonia and the taking away or return of the gas to the compressor are also shown. For coils of this type, 1-inch or 1¼-inch pipe is preferable, owing to the impossibility of bending larger sizes to a small enough radius to get the required amount into a tank of reasonable dimensions. It is possible to make coils of this construction of any desired length or number of pipes to the coil, "pipes high," the bends being from 3½ in. to 4 in. centers for 1-inch pipe, and 4 in. to 5 in. for 1¼-inch pipe. It is preferable to make the coils of moderate length—not less than 150 feet in each—and there is no disadvantage, other than in handling, in making them to contain up to 500 or 600 feet each. It will be observed that there is a slight downward pitch to the pipes with a purge valve at the lowest point of the bottom manifold, which is valuable and an almost necessary provision. This valve is for removing foreign matter that may enter the pipes at any time. By opening the valve and drawing a portion of their contents, the condition of cleanliness can be determined without the necessity of shutting down and removing the brine and ammonia for inspection. The coils are usually strapped or bound with flat bar iron about ¼ inch × 2 inches, or a little heavier for the longer coils, and bolted together with ½-inch square-head machine bolts. The coils are painted with some good water-proof or iron paint.

The brine tank is usually constructed of iron or steel plates, varying from $\frac{5}{16}$ inch to ⅜ inch in thickness; the average being ¼ inch for tanks of ordinary size. The workmanship and material for a tank of this kind should be of the very best; without these the result is almost certain to be disastrous to the owner or builder. The general opinion with iron workers, before they have had experience, is that it is a simple matter to make a tank which will hold water or brine, and that any kind of seam or workmanship will be good enough for the purpose. On the contrary the greatest care and attention to detail is necessary. It is customary, and good practice, to form the two side edges at the bottom by bending the sheets, thereby avoiding seams on two sides; while for the ends an angle iron may be bent to conform to this shape and the two sheets then

riveted to the flanges of the angle iron. The edges of the sheets should be sheared or planed bevel, and after riveting, calked inside and out with a round-nosed calking tool. The rivets should be of full size, as specified for boiler construction, and of length sufficient to form a full conical head of height equal to the diameter of the rivet, and brought well down onto the sheet at its edges. An angle iron of about 3 inches should be placed around the top edge and riveted to the side at about 12-inch centers.

One or more braces, depending on the depth, should extend around the tank between the top and bottom, to prevent bulging; without these it would be impossible to make the tank remain tight, as a constant strain is on all its seams. A very good brace for the purpose is a deck beam. Flat bar iron placed edge-wise against the tank with an angle iron on each side and all riveted through and to the side of the tank with splice plates at the corners, or one of each pair long enough to lap over the other, makes a good brace. Heavy T-iron is also used to some extent. It is usual to rivet the bottom of the tank and a short distance up the sides, then test by filling with water; if tight, lower the tank to its foundation and complete the riveting and calking. It may then be filled with water and tested until proven absolutely tight, when it may be painted with some good iron paint; it is now ready for its equipment of coils and insulation.

A washout opening with stop valve should be placed in the bottom at one corner; for this purpose it is well to have a wrought iron flange, tapped for the size of pipe required, riveted to the outside of the bottom. If the brine pump can be located at this time, it is well to have a similar flange for the suction pipe riveted to the side or bottom of the tank, as a bolted flange with a gasket is never as durable as a flange put on in this manner.

After the tank has been made absolutely tight and painted, the insulation may be put around it, the insulated base or foundation having been put in previous to the arrival of the tank. The insulation should be constructed of joists 2 in. or 3 in. $\times$ 12 in., on edge, and the space should be filled in with any good insulating material and floored over with two thicknesses of tongued and grooved flooring with paper between the thicknesses. In putting the insulation on the sides and ends of the tank, place joists, 2 in. $\times$ 4 in.,

so that they rest on the projecting edges of the foundation about 2 feet apart. The upper ends should be secured to the angle iron at the top of the tank, its upper flange having been punched with $\frac{5}{8}$-inch holes, 18 in. to 24 in. centers, and to which it is well to bolt a plank, having its edge project the required distance to receive the uprights. Between the braces around the tank, blockings should be fitted to secure the framework at the middle, as the height of some tanks is too great to depend on the support at the top and the bottom alone.

After the framework has been properly formed and secured to the base and tank, take 1-inch flooring, rough, or planed on one side, and board up on the outside of the uprights. Fill in the space, as the work progresses, with the insulating material which may be any one of the usual materials. Granulated cork is about the best, all things considered, although charcoal, dry shavings, sawdust, or other non-conductors may be used with good results. When the first course of boards is in place, it is well to tack one or two thicknesses of good insulating paper against the outer surface, care being taken that the joints lap well and that bottoms and corners are filled and turned under at the junction with the bottom insulation. It is then in shape for the final or outer course which is very often made of some of the hard woods in $2\frac{1}{2}$-inch or 3-inch widths, tongued, grooved, and beaded. It is finished off with a base board at the bottom, moulding at the top, and given a hard wood finish in oil or varnish. If the tank is located in a part of the building in which appearance is of no importance, the outer course may be a repetition of the first, except that the boards are put on vertically instead of horizontally.

It is well to make the top of the tank in removable sections to facilitate examination or cleaning; for this purpose make a number of sections, about $2\frac{1}{2}$ to 3 feet wide, of the length or width of the tank, using joists about 2 in. $\times$ 6 in. placed on edge, floored over top and bottom, and filled in with the selected insulating material. It is also well to have a small lid at one end of each, preferably over the headers or manifolds, which will allow of internal examination of the tank to ascertain the height or strength of brine without removing the larger sections. The tank is now fully equipped and ready for testing and filling with brine.

Circular Type. The construction and insulation details just described for rectangular tanks apply equally well to circular tanks and, therefore, only their special features will be considered. If the tank is small and there is sufficient head room above it for handling the coils there cannot be serious objection to this type, as its cost is lower than that of the rectangular tank. This is often an

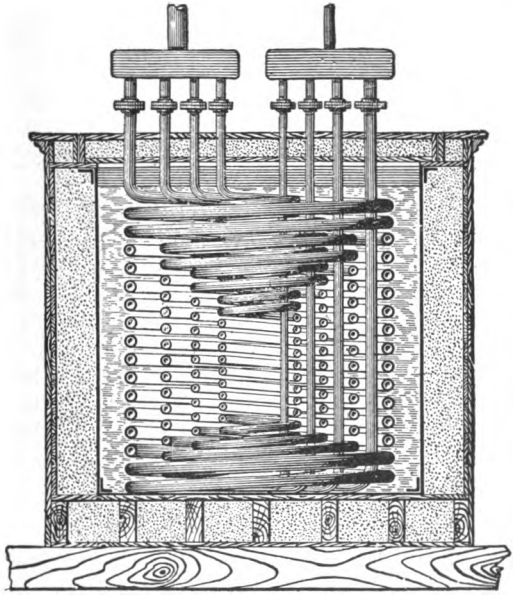


Fig. 54. Circular Brine-Cooling Tank.

important item in a small installation, but when the tank is of considerable size and the coils large it is not as readily handled and taken care of as the other type. The usual construction of a nest of coils for a round tank is to bend the inside coil to as small a circle as possible, which, if it be of 1-inch or 1¼-inch pipe, may be 6 to 8 inches. Increase each successive coil enough to pass over the next smaller until the required amount of pipe is obtained. The ends may then be bent up or out and joined to headers at the top and the bottom

and the tank insulated in the manner previously described; it is then ready to test and charge with ammonia and brine. Fig. 54 represents an evaporator of this type.

Other constructions of tanks and coils are too numerous to describe in detail, and with one exception, may be properly classed in one of the preceding types. The one exception referred to is illustrated in Fig. 55. It is quite common and is adapted to large pipe; it is often called *oval*, although not of that shape, but rather a combination of the flat and circular form. It has some good

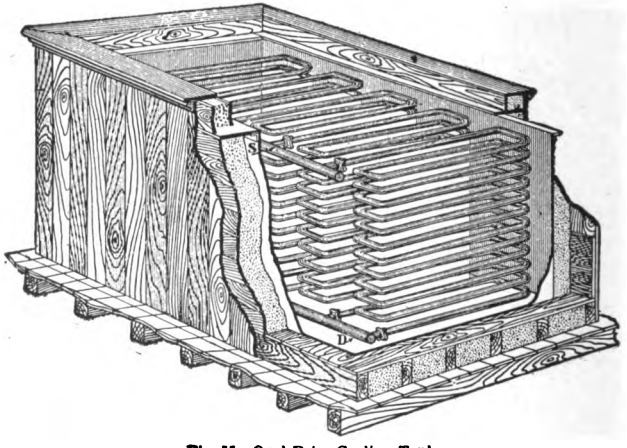


Fig. 55. Oval Brine-Cooling Tank.

features; it allows the maximum amount of pipe in the smallest space and a large amount of pipe in a single coil.

Brine Cooler. The brine cooler at present is a popular and efficient method of cooling brine for general purposes. Owing to mechanical defects and the impossibility of obtaining a brine solution which would not freeze, it was abandoned only to be taken up again, and with the aid of modern ideas and better material it has become highly successful. The great advantage of the brine cooler over the tank method of cooling brine is the fact that the brine and gas are both in circulation, passing through the double-pipe cooler in opposite directions so as to get the greatest efficiency as well as

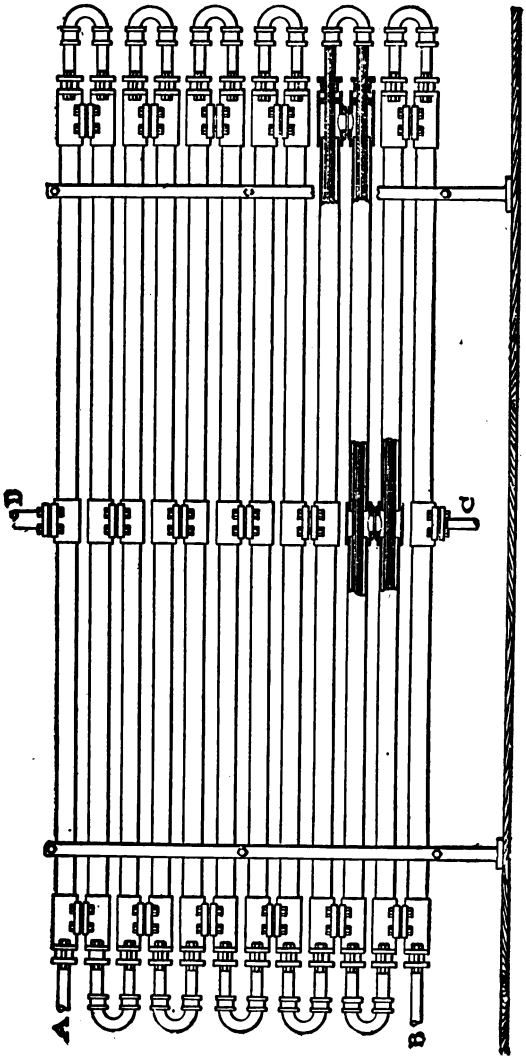


Fig. 56. Double-Pipe Brine-Cooler.

the most rapid transfer of heat and resulting rapid cooling. The *double-pipe* cooler is almost universally used at the present time in preference to the *spiral enclosed shell* cooler, notwithstanding the fact that the latter is more easily insulated and has a larger space for evaporation of the gas. Double-pipe coolers must be set up in

TABLE XVII

Properties of Calcium Brine Solution

Deg. Baumé 60° F.	Deg. Salometer 60° F.	Per Cent Calcium by Weight	Lbs. per Cu. Ft. Sol.	Lbs. per Gallon	Specific Gravity	Specific Heat	Freezing Point F.	Ammonia Gauge Pressure
0	0	0	0	0	1	1	32	47.31
1	4	.943	1.25	1/6	1.007	.996	31.1	46.14
2	8	1.886	2.5	1/3	1.014	.988	30.33	45.14
3	12	2.829	3.75	1/2	1.021	.98	29.48	44.06
4	16	3.772	5	2/3	1.028	.972	28.58	43
5	20	4.715	6.25	5/6	1.036	.964	27.82	42.08
6	24	5.658	7.5	1	1.043	.955	27.05	41.17
7	28	6.601	8.75	1 1/6	1.051	.946	26.28	40.25
8	32	7.544	10	1 1/3	1.058	.936	25.52	39.35
9	36	8.487	11.25	1 1/2	1.066	.925	24.26	37.9
10	40	9.43	12.5	1 2/3	1.074	.911	22.8	36.3
11	44	10.373	13.75	1 5/6	1.082	.896	21.3	34.67
12	48	11.316	15	2	1.09	.89	19.7	32.93
13	52	12.259	16.25	2 1/6	1.098	.884	18.1	31.33
14	56	13.202	17.5	2 1/3	1.107	.878	16.61	29.63
15	60	14.145	18.75	2 1/2	1.115	.872	15.14	28.35
16	64	15.088	20	2 2/3	1.124	.866	13.67	27.04
17	68	16.031	21.25	2 5/6	1.133	.86	12.2	25.76
18	72	16.974	22.5	3	1.142	.854	10	23.85
19	76	17.917	23.75	3 1/3	1.151	.849	7.5	21.8
20	80	18.86	25	3 1/3	1.16	.844	4.6	19.43
21	84	19.803	26.25	3 1/2	1.169	.839	1.7	17.06
22	88	20.746	27.5	3 2/3	1.179	.834	— 1.4	14.7
23	92	21.689	28.75	3 5/6	1.188	.825	— 4.9	12.2
24	96	22.632	30	4	1.198	.817	— 8.6	9.96
25	100	23.575	31.25	4 1/6	1.208	.808	—11.6	8.19
26		24.518	32.5	4 1/3	1.218	.799	—17.1	5.22
27		25.461	33.75	4 1/2	1.229	.79	—21.8	2.94
28		26.404	35	4 2/3	1.239	.778	—27.	65
29		27.347	36.25	4 5/6	1.25	.769	—32.6	1" Vac.
30		28.29	37.5	5	1.261	.757	—39.2	8.5" "
31		29.233	38.75	5 1/6	1.272		—46.3	12
32		30.176	40	5 1/3	1.283		—54.4	15
33		31.119	41.25	5 1/2	1.295		—52.5	10
34		32.062	42.5	5 2/3	1.306		—39.2	4
35		33	43.75	5 5/6	1.318		—25.2	1.5

insulated rooms at considerable expense, but the comparative simplicity of the construction and the fact that all parts are open and subject to inspection, has made this form of cooler the choice of practically all refrigerating engineers in recent years.

Owing to the fact that salt brine may freeze and burst the pipes of the cooler, it should not be used if avoidable. Calcium chloride brine is preferred for several reasons, but particularly on account of the fact that its freezing point for ordinary densities is 54° below zero F.; while that of salt brine is about 0° F. The construction of

TABLE XVIII

Properties of Salt Brine Solution

Degrees on Salom.	Percentage Salt by Weight	Pounds Salt per Cu. Ft.	Pounds Salt per Gallon	Specific Gravity	Specific Heat	Freezing Point F.	Ammonia Gauge Pressure
0	0	0	0	1	1	32	47.32
5	1.25	785	015	1.009	99	30.3	45.1
10	2.5	1.586	212	1.0181	.98	28.6	43.03
15	3.75	2.401	.321	1.0271	97	26.9	41
20	5	3.239	.433	1.0362	96	25.2	38.96
25	6.25	4.099	.548	1.0455	943	23.6	37.19
30	7.5	4.967	.664	1.0547	.926	22	35.44
35	8.75	5.834	.78	1.064	.909	20.4	33.69
40	10	6.709	.897	1.0733	.892	18.7	31.93
45	11.25	7.622	1.019	1.0828	.883	17.1	30.33
50	12.5	8.542	1.142	1.0923	.874	15.5	28.73
55	13.75	9.462	1.265	1.1018	.864	13.9	27.24
60	15	10.389	1.389	1.1114	.855	12.2	25.76
65	16.25	11.384	1.522	1.1213	.848	10.7	24.46
70	17.5	12.387	1.656	1.1312	.842	9.2	23.16
75	18.75	13.396	1.791	1.1411	.835	7.7	21.82
80	20	14.421	1.928	1.1511	.829	6.1	20.43
85	21.25	15.461	2.067	1.1614	.818	4.6	19.16
90	22.5	16.508	2.207	1.1717	.806	3.1	18.2
95	23.75	17.555	2.347	1.182	.795	1.6	16.88
100	25	18.61	2.488	1.1923	.783	0	15.67

the double-pipe brine cooler is shown in Fig. 56, in which it is seen that one pipe is within the other, the brine being discharged by the pumps into one or more pipes as at *A* and issuing at *B*. This connection leads from the main to the point to be refrigerated, and the ammonia is expanded or fed into the annular space between the two pipes and takes up the heat of the brine in evaporating, issuing as gas from the opening *D* at the top of the cooler. From thence the ammonia flows to the compressor and passes through the cycle of *compression, condension,* and *return to the liquid ammonia receiver* as

before. The ammonia evaporating between the two pipes will naturally absorb as much heat from the outside surface as from the inner or brine, if allowed to do so, and it therefore becomes necessary to insulate the outside of the cooler or to build an insulated room in which the cooler is erected.

Brine Tests. Calcium brine is a necessity for very low temperatures and is preferable in all cases. The proper strength of either salt or calcium brine is determined by the temperature to which it is necessary that the brine be reduced. In determining the proper strength for different requirements, Tables XVII and XVIII are of value. It should be remembered, however, that a difference of 5 to 10 degrees F. exists between the temperature of the brine and that of the evaporating ammonia; and that while the strength of the brine may appear ample for the temperature carried, the lower temperature of the liquid ammonia may cause it to solidify within or upon the surface of the evaporator, thus causing it to separate, or freeze, and act as an insulator, preventing the transmission of heat through the surface. It is, therefore, necessary in examining into the strength of the brine to consider it with reference to the evaporating pressure of the ammonia as well as its own temperature. In the last columns of Tables XVII and XVIII, the gauge pressures, corresponding to the freezing point of the brine for different strengths, are given.

The usual and proper instrument for determining the strength of brine is the Baumé scale already described in discussing aqua ammonia and its strength, but an instrument known as the *salometer* is sometimes used. This instrument is similar in appearance to the Baumé hydrometer, the difference being the way in which the scale is graduated, which in case of the salometer is from 0 to 100, the lower point being that at which the tube stands when floating in pure water, while the 100 point is that at which it stands in a saturated solution of salt brine, *i. e.*, a solution which can be made no stronger, owing to the fact that the water has dissolved all the salt it will take up. In the table giving the properties of calcium brine, the two scales are compared so that the student should have no trouble in converting readings of one scale to the corresponding readings of the other. It will be seen that the scales are to each other as 1 to 4. In testing the strength of brine a sample is drawn

into a test tube and the temperature adjusted to 60 degrees, when the reading of the scale is taken at the surface of the liquid.

In *making brine* it is well to fit up a box with a perforated false bottom, or, a more readily obtained and equally effective mixer may be made by taking a tight barrel or hogshead, into which is fitted a false bottom four to six inches above the bottom head, and which is bored with one-half inch holes. Over the false bottom lay a piece of coarse canvas or sack to prevent the salt falling through. A water connection is made in the side of the barrel near the bottom, between the bottom head and the false bottom, and a controlling valve placed nearby to regulate the amount of water passing through.

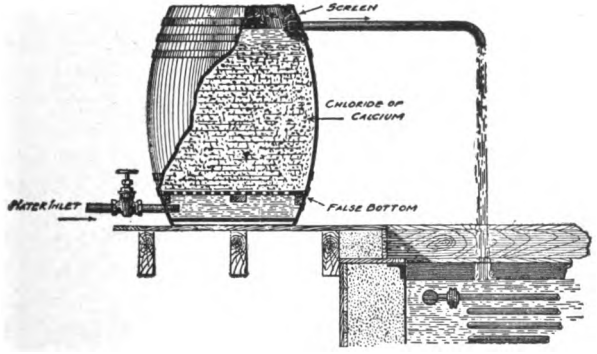


Fig. 57. Apparatus for Preparing Brine.

An overflow connection is made near the top of the cask, with its end so placed that the brine will flow into the tank, and a wire screen placed across its end inside the cask with a liberal space between it and the opening, to allow of cleaning, as shown in Fig. 57. The cask or barrel is now filled with the calcium or salt, which dissolves and overflows into the brine tank.

A test tube and Baumé scale, or salometer, should be kept at hand, and frequent tests made; the strength of the brine may be regulated by admitting the water more or less rapidly. After the first charge it is well to allow the mixer to remain in position for future requirements. A connection should be made between the return brine line from the refrigerating system and the cask with

a controlling valve; by the use of this valve the strength or density of the brine may be increased without adding to the quantity. The cask should be kept full of the calcium or salt, and a portion of the return flow of brine should be allowed to pass through the cask, which will dissolve the contents and flow into the tank.

Calcium is usually obtained in sheet-iron drums, holding about 600 pounds each, and is in the shape of a solid cake within the drum. It is advisable to roll these onto the floor or top of the tank in which the brine is to be made and pound them with a sledge hammer before removing the iron casing, this process breaking it up into small pieces without its flying about the room. After breaking it up the shell may be taken off and the contents shoveled into the mixer.

It is also sold and shipped in liquid form, in tank cars, generally in a concentrated form, on account of freight charges, and diluted to the proper point upon being put into the plant. Where proper railroad facilities exist, this is probably the most desirable way of obtaining the calcium.

Salt is sold and may be obtained in a number of forms. The usual shape for brine is the bulk, or in sacks of about 200 pounds each. Where it is possible to handle salt in bulk, direct from the car to the tank, this is most generally used on account of the price, being about $1.00 per ton less than if sacked. If it is necessary for it to be carted or stored before using, the sack form is preferable. The coarser grades of salt are used for this purpose, No. 2 Mine being the grade commonly used. The finer salts are higher in price, without a corresponding increase in strength of the brine formed.

As a rule the freezing point of brine should be equal to, or slightly below, the temperature of the evaporating ammonia, rather than the temperature of the coldest brine, as is common. In referring to the table of salt brine solution, page 121, we find that if we wish to carry a temperature of 10° F. in the outgoing brine, it is necessary that the temperature of the evaporating ammonia be from 5 degrees to 10 degrees below this point, in order that the transfer of heat from the brine to the ammonia will be rapid enough to be effective, which would mean that the ammonia would be evaporating at a temperature of practically 0 degrees F. To prevent the brine freezing against the walls of the evaporator, its strength or density should be made to correspond with this, or from 95 degrees to 100 degrees on the salometer.

In examining into the causes of failure in a plant to perform its usual or rated capacity, it is advisable, unless there is every evidence that the trouble is elsewhere, to make an examination of the brine and determine whether its strength and condition is suited to the duty to be performed.

AUXILIARY APPARATUS

Ammonia Receiver. The ammonia receiver, or storage tank, is a cylindrical shell with heads bolted or screwed on, or welded in each end, and provided with the necessary openings for the inlet and outlet of the ammonia, purge-valve, and gauge fittings. They may be vertical or horizontal; the former type is generally used on account of the saving of floor space, while the horizontal is necessary when the condenser is located so low as to make the flow of the liquid ammonia into the vertical type impossible. A convenient location for the receiver in a plant in which the condenser is located above the machine room, is against the wall, or at one side of the room on a bracket or stand at one side of the oil interceptor, the sizes of the two being generally the same. They are then more readily under the control of the engineer than if at some out of the way place.

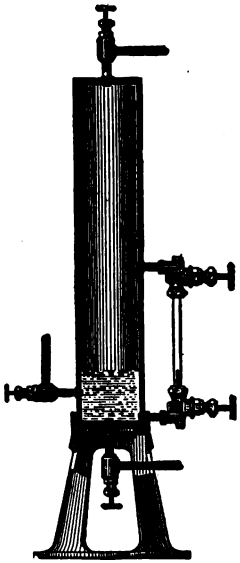


Fig. 58. Vertical Type of Ammonia Receiver.

Fig. 58 illustrates a receiver of the vertical type with the usual valves and connections for the proper equipment. The liquid ammonia enters at the top and is fed to the evaporator from the side near the bottom. The space below this opening has been provided for the accumulation of scale, dirt, or oil, and means are furnished for drawing it off through the purge valve in the bottom.

Pipes. Extra strong, or extra heavy pipe is the generally accepted pipe for connecting the various parts of the refrigerating system. Wrought-iron pipe is generally preferred to steel. Fre-

quently, however, and particularly for the evaporating or low-pressure side of the system, a special weight or grade of pipe is used, also standard or common pipe is sometimes employed for this purpose. Without knowing the particular conditions under which this is to be used, or the relative value of the material, or manner in which the pipe is made, it is always better to use and insist on having the standard extra strong grade. The threads should be carefully cut with a good sharp die, making sure that the top and bottom of the threads are sharp and true. With this precaution, and an equally good thread in the fitting, it is not difficult to form a good and lasting joint. Particular care should also be taken that the pipe screws into the fitting the proper distance, and forms a contact the entire length, rather than to screw up against a shoulder without a perfect fit in the thread. This latter often causes leaky joints some time after the plant has been operated; the temporary joint formed either by screwing in too deep against the shoulder, or by ill-fitting threads, very often passes the test, and is used for some time until, after the alternate effects of heat and cold, and the chemical action of the ammonia cause it to break out. It is a safe rule that no amount of solder or other doctoring that is not backed up by a good fitting thread to support it can make an ammonia joint. This is particularly true of the discharge or compression side of the plant.

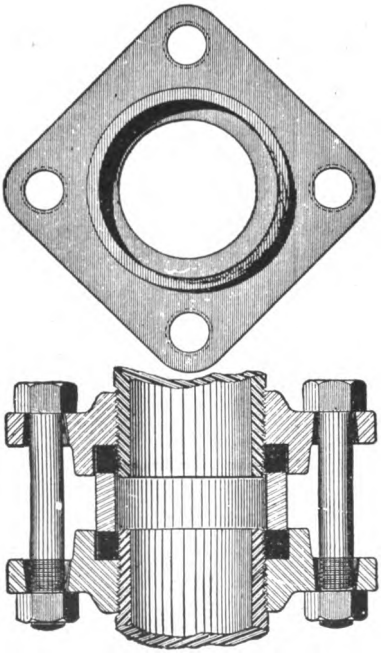


Fig. 59. Boyle Union.

The manner of making these joints may be divided into those having a compressible gasket between the thread on the pipe and the fitting into which it screws, and the screwed joint formed by a threaded pipe screwed into a tapped flange or fitting. The latter may be divided into those having a soldered joint, or one in which the union is formed by the threads only, with some of the usual cements to assist in making a tight joint.

The two most prominent types of gasket fittings are shown in Figs. 59 and 60. The former is known in this country as the *Boyle Union*, and is extensively used. As will be observed, the drawing together of the two glands by the bolts, compresses the gaskets,

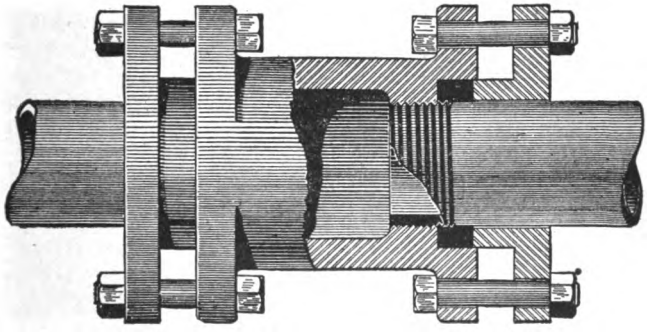


Fig. 60. Gland Type of Union.

usually rubber, against the threaded sides of the pipe, the bottom and sides of the recess in the flanges, and the edges of the ferrule between the two gaskets.

Figure 60 represents a union or joint quite frequently used, although not as commonly as the former. In this the pipe is threaded and screwed into the body of the fitting, in such a way that it does not form an ammonia-tight joint; leakage is prevented by a packing ring compressed by the gland against the pipe thread and the walls of the recess.

In Fig. 61—a type of ammonia coupling—the contact between the pipe and fitting is made to withstand the leakage of the gas without the aid of packing or other material other than solder or some of the usual cements; the two flanges are bolted together with a tongue

and grooved joint having a soft metal gasket. This makes a permanent and durable fitting.

Other fittings of the class—as ells, tees, and return bends—are usually provided with one of the above methods of connecting with the system, and the different types described may be obtained of the builders of refrigerating machines.

Valves. The valves for the ammonia system of a refrigerating plant are of special make and construction, being of steel or semi-steel, with a soft metal seat which may be renewed when worn, and metal gaskets between the bonnets and flanges.

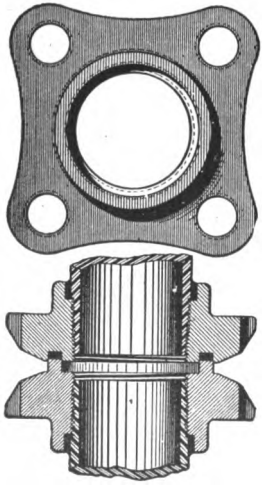


Fig 61 Metal Gasket Coupling

The usual types are *globe*, *angle*, and *gate*, subdivided into screwed and flanged. Fig. 62 is a generally adopted type of the flanged globe ammonia valve, while Fig. 63 represents the angle valve of the same construction. This seems to represent the best elements of a durable and efficient valve.

For a valve or cock requiring a fine adjustment, as is frequently the case in direct-expansion systems, particularly where the length of the evaporating coil or system is short, a V-shaped opening is desirable. Fig. 64 represents a cock for this purpose which will be found to be effective and meet the most exacting requirements.

Pressure Gauges. Two gauges are necessary for an ammonia plant of a single system, one to indicate the discharge or condensing pressure, and one for the evaporator or return gas pressure to the compressors.

Owing to the action of ammonia on brass and copper, the gauges for this purpose differ from the ordinary pressure gauge in that it is made with a tube and connections of steel instead of brass, and this construction is the general choice of gauge makers; in other respects the construction is similar. For machines of small capacity instru-

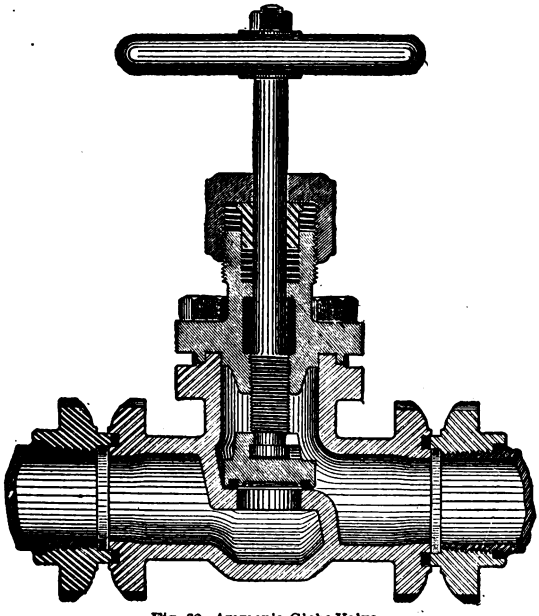


Fig. 62. Ammonia Globe Valve.

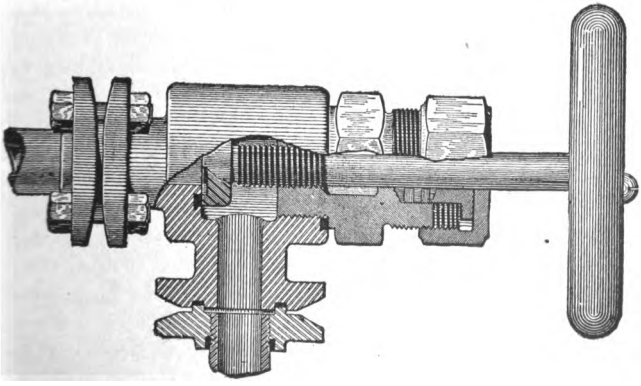


Fig. 63. Ammonia Angle Valve.

ments with 6-inch dials are common, while for larger plants 8-inch is the generally adopted size. The graduation for the high-pressure gauge is usually to 300 pounds pressure, and if a compound gauge is used, it is made to read to a vacuum also. This latter is only needed on certain occasions and frequently omitted from the high-pressure gauge. Owing to the necessity of removing the contents of the system at certain times, and usually through the evaporating side of the plant, the gauge for this portion of the system is graduated to read from a vacuum to 120 pounds pressure.

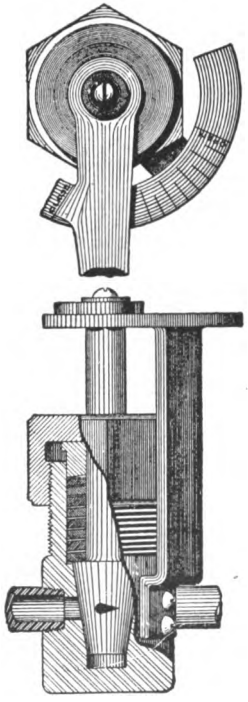


Fig 64. V-Port Expansion Cock.

In connecting the gauges to the system, it is customary to locate the opening in the discharge and return gas lines near the machine within the engine room, placing a stop valve at some convenient point and carrying a line of ¼- or ½-inch extra strong pipe to the gauges, making the joints with the usual ammonia unions. On account of the possibility of leakage of ammonia gas from the gauge tube, it is often considered advisable to fill the gauge pipe with oil—of the kind used for lubricating the ammonia compressor—for a short distance above the gauges, upon which the pressure of the gas will act, causing the gauge to move properly but without allowing the ammonia gas to enter the gauge. This is an application of the same principle as the steam syphon or bent-pipe arrangement in use with steam gauges, for the purpose of keeping the heat and action of steam from the gauge mechanism by the retaining of water in the gauge connection.

Other gauges used about the refrigerating plant are of the ordinary pressure or vacuum types and do not need a special description, as their construction and manner of applying to the differen

parts of the system are well known to the engineer. It may be well, however, to caution the user on the importance of testing the gauges often enough to be sure they are accurate, as serious damages may result from a wrong indication of pressure.

REFRIGERATING PLANTS

METHODS OF REFRIGERATION

Classification. Various systems for applying the cooling effect produced by a refrigerating machine are in use in general and special work. All systems may be classified as either *direct*—in which the gas is expanded in pipes located so as to permit of direct abstraction of heat from the bodies to be cooled; or *indirect*—in which brine is cooled and then circulated in pipes, or by other means, so as to absorb heat from the bodies it is desired to cool. Methods of making and cooling brine have been described and it is only necessary to provide a brine pump and the necessary brine piping. The pump should be bronze fitted and the pipe should be of wrought iron. In some cases cold brine is made to cool air and the air is circulated through the cold stores. Direct refrigeration is applied by two methods, the most general being *simple evaporation of liquid in the pipes*, there being nothing but gas in the piping, as the supply of liquid is regulated by the expansion valve. In the other method —the so-called *flooded system*—the pipes or evaporators are almost full of liquid, or at least have the inner surfaces wet. Regulation is effected by the inlet valve and the gas trap of special design on the outlet, this trap being arranged to return the gas to the compressor and at the same time guard against allowing the liquid to reach the suction of the machine in any quantity that might be dangerous. Of course in the wet system of operation devised by Prof. Linde a certain amount of liquid is passed into the suction, but this is and must be under entire control.

Applications of Systems. There are reasons for and against each of the two methods of applying refrigeration, but generally the indirect or brine system is best for small plants, while large plants should use the direct-expansion system. The chief reason for retaining the brine system in large plants thus far has been the fear of ammonia leaks that mean damage to goods in store. Such leaks are com-

paratively rare where reasonably good pipe work is used, and the man who uses any other kind of piping deserves to foot up the loss rather than be behind the times with his whole system. Small plants must use brine to guard against shut-downs as the refrigeration stored in a comparatively large body of brine is of considerable value in keeping temperatures down at such times. Also the small machine may be shut down at night and the brine pump kept going to circulate the brine, thus effecting considerable saving in operation costs. The same results can be had to a certain extent by having shallow pans of brine placed over the pipes in the coolers. Where very low temperatures are required, as in the case of fish and poultry freezers, the direct-expansion system is a necessity.

Feed and Regulation Systems. In the dry system of expansion, only sufficient liquid must be admitted to the expansion coils to fill them as nearly as possible when the liquid is completely expanded, or has its maximum possible volume under the pressure carried. In the wet system, the amount of liquid supply must also be governed carefully. Numerous feed systems and control devices on the supply are in use and it will be in order to see with what accuracy these effect regulation of the ammonia supplied to the cooling surface. Some discussion will also be had as to the application of particular control apparatus to cooling systems of varying character. The apparatus here discussed has been developed especially for ammonia work, but with suitable modifications may be used with other refrigerants.

Aside from the direct-expansion system of operation and the flooded system, certain of the apparatus is designed to effect a combination of the two systems. In common practice we have simple valves and cocks to regulate the supply. If the valve passages are kept clear of dirt and carefully regulated, fair results may be had, but it is practically impossible to adjust a number of valves or cocks feeding from a main supply header so as to obtain an equal supply of refrigerant for each of several refrigerator coils that may be used.

Revolving-Disk Type. In Europe there has been developed an apparatus that overcomes most of the objections of the regulating cock or valve. In this device the refrigerant is distributed to the coils by means of a revolving disk which rotates over as many holes

as there are coils. In the disk there is a single hole so placed as to allow gas to enter each coil once during each revolution. Fig. 65 shows a section of this apparatus, in which *A* is the disk, showing the inlet hole or opening over one of the distributing openings *B*, in the body, which holes are arranged in a circle having the same radius around the center of rotation as that of the inlet hole. It is claimed by Dr. Linde, the originator of the device, that its use makes a system 20 per cent more efficient than where ordinary valves are used. The apparatus acts also as an efficient oil separator. It may be controlled by hand or automatically by temperature or pressure control.

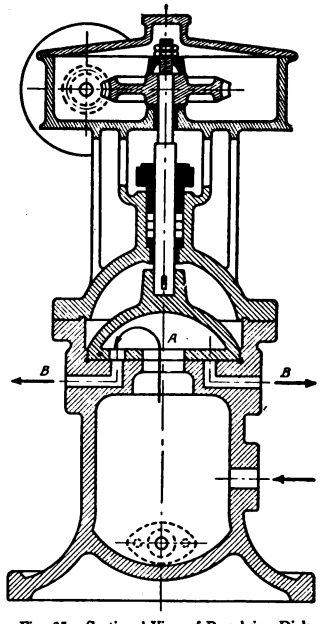


Fig. 65. Sectional View of Revolving-Disk Distributing Apparatus

Top and Bottom Feed. Refrigerator coils are in some cases fed from the top and in other cases from the bottom, but there would seem to be no reason for the top-expansion system, as tests have not shown it to be more efficient than the other. On the other hand, there is the danger in the top-feed system of carrying liquid over to the compressor in sufficient quantity to cause trouble. The top-expansion system has been employed mainly in connection with horizontal compressors where wet gas is preferred for operation. Also this system is employed where the forecooling tank coil of an

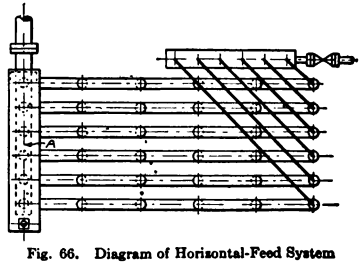


Fig. 66. Diagram of Horizontal-Feed System

ice freezing system is so arranged as to utilize the cooling effect of the expanding wet gas as it returns to the compressor suction.

Horizontal-Feed System. Fig. 66 shows what is known as the horizontal-feed system as applied to a can ice plant. One valve only is used on the supply line. In some cases, however, this system employs a separate valve on the supply to each of the coils. There are numerous difficulties in regulation, where the forced-feed system is employed, either with one or with several valves. These difficulties may be largely overcome by using the gravity feed or flooded systems, and in so doing there is a further advantage in that a greater part of the cooling surface is made efficient, because the pipe is not needed as liberating surface.

Flooded-Feed Systems. Probably the first flooded-feed system in the United States was that developed and patented in the late eighties by H. J. Krebs. This was well designed except for the float operated valve controlling the ammonia supply, and when this was replaced by an ordinary feed valve, the apparatus worked satisfactorily. Another system, patented by H. Rassback, precools the liquid for the purpose of preventing excessive spraying of the entering mixture of liquid and gas, as a certain amount of gas is developed by the sensible heat of the refrigerant.

In a third system the refrigerant is admitted directly into the refrigerating coil and the gas liberated by the sensible heat is forced to travel through the entire coil. The unevaporated liquid is allowed to return through a check valve. There is the disadvantage in this system of passing surplus refrigerant through the coils, but this is offset in a measure by more rapid circulation and, therefore, more efficient heat transfer. Owing to the velocity there will be a relatively high back pressure at the inlet and this will mean a higher evaporating temperature. Therefore, the one advantage of efficient heat transfer owing to rapid circulation will have to offset the two losses due to larger volume of gas in the coils and higher evaporating temperature, if the device on the whole is to be efficient. It would seem in any event that this design of feeding would hardly be of advantage where very low temperatures are desired. The construction of this feed system is shown in Fig. 67, in which *A* is the refrigerator coil, *B* the accumulator or separator, *C* the check valve, and *D* the feed valve.

Another feed system is shown in Fig. 68, in which the liquid enters by the lower of the two large headers and the gas generated by the sensible heat escapes through a large connection directly into the suction header. In other respects the operation of this system is similar to those already mentioned.

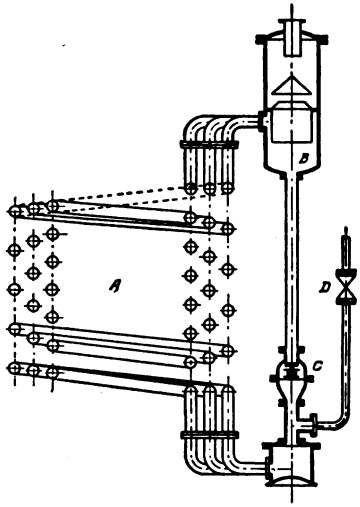


Fig. 67 Diagram of Flooded-Feed System

Combined Force-Feed and Gravity-Feed Systems. One type of the combination of force-feed and gravity-feed systems is found in the shell-type brine coolers, which can easily be operated flooded because they have a large liberating surface. By connecting a separator in the suction line and using a liquid return connection, an efficient heat transfer is had. Where it becomes necessary to increase the capacity of direct-expansion coils without increasing their surface, arrangement may be made to overfeed the coils by placing a separator in the main suction line leading to the compressor at such a height that the liquid can flow by gravity to a coil of sufficient size to take care of its evaporation. The return of this coil goes back to the separator, so that the separator and coil are on the gravity system, except for the fact that the refrigerant comes from overfed direct-expansion coils instead of the main liquor line.

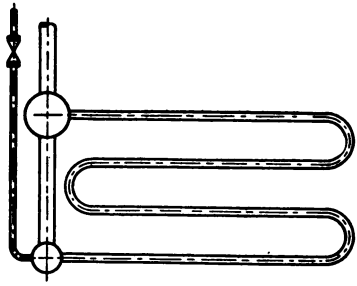


Fig. 68. Diagram of Feed System with Two Headers

If the connections are so arranged that the liquid from the separator is returned to the same coils from which it came, we have in effect a flooded system. An arrangement of this kind, which is in use in Europe, is shown in diagram, Fig. 69, in which *A* is the regulating valve, *B* the refrigerator coil, *C* the separator, *D* the pump that returns the unevaporated liquid to the refrigerator coil, and *E* the suction line to the compressor. The apparatus is also designed to provide superheated gas for the compressor and thus increase its capacity.

Fig. 70 shows a development of the design illustrated in Fig. 69. In the improved design the operations are performed automatically and the pump is dispensed with. In Fig. 70 the various parts are as follows: *E* is the separator, *F* the suction to the compressor, *D* the connection for unevaporated liquid to the regulating apparatus, and *G* the equalizing line necessary to allow the returned refrigerant to enter the regulating apparatus. In this apparatus, there is a rotating feed cylinder *H*, having three chambers, each with one hole in the top and bottom; the sectional views *A-A* and *C-C* show the holes in the top and bottom plates, between which the cylinder rotates, and section *B-B* shows connection *I* from the liquid supply valve and *J* to the refrigerator.

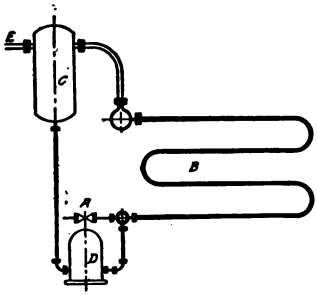


Fig. 69. Diagram of Combined Gravity- and Force-Feed Systems

The feed cylinder is operated by a gear, and to get an idea of the working of the automatic regulating apparatus, the different phases of operation may be studied for one chamber during one revolution. Starting then with the chamber in the position as shown at the left side of the elevation view, it will be observed that the unevaporated liquid can enter the chamber and fill it with as much liquid as is present in the separator *E* which is equalized with the chamber *H* through the equalizing pipe *G*. Assuming that the cylinder rotates in the direction of the arrow, the next opening to register is that which connects with the condenser and here the

high-pressure liquid fills out whatever space is left by the liquid returned from the system. Through communication with this opening, the refrigerant in the chamber is brought into connection with the condenser outlet and given the necessary pressure to make it flow into the chamber below, which it does in passing the third opening where it registers during the next one-third revolution.

Connected to the lower chamber is the liquid supply pipe of the refrigerator coil, into which the refrigerant passes to perform its

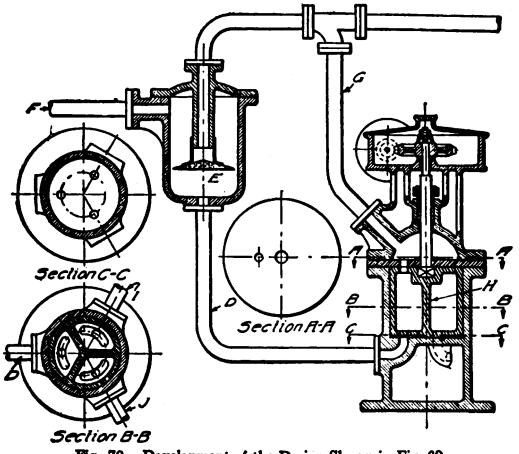


Fig. 70. Development of the Design Shown in Fig. 69

refrigerating duty and in which it is partly evaporated. After leaving the refrigerator coil it passes again to the separator *E*, where the gas passes to the compressor, and the unevaporated liquid passes out through *D* the same as in the beginning. The cycle is completed with sufficient rapidity to properly feed the respective refrigerator coils. It will be noted that the simplicity of regulation is due to the fact that if enough liquid is returned from the refrigerator coil to completely fill the chamber of the feed cylinder, then there will be no refrigerant added while the chamber is in communication with the opening to the high-pressure liquid inlet,

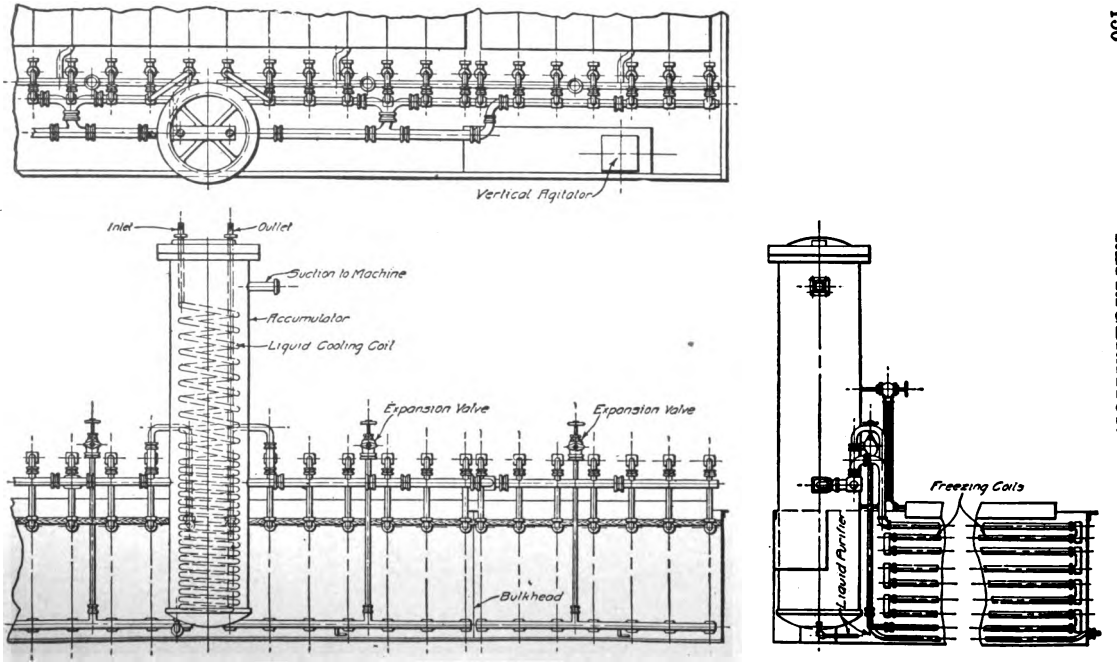


Fig. 71. Flooded System Applied to a Can-Ice Freezing Tank
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

but the pressure required to make it flow into the lower chamber is transmitted just the same through the condenser connection.

In this system it will be seen that the cooling surface will always be covered with liquid refrigerant, giving an effective heat transfer. Since the refrigerants in use are rather expensive it is important to determine what size of pipe will give the most surface for cooling with the least proportional volume of liquid in the pipes. Calculation will show that the smaller pipes have more surface in proportion to volume, but for large installations, and especially in ice tanks and places where long coils are used, it will not be possible to use the smaller pipes owing to the excessive friction and consequent higher pressure. In a case of air cooling where the pipe coils are short and a large number are used, it is possible to use the smaller sizes of pipe with advantage.

There is a distinct advantage in using the flooded system of feeding in the manufacture of can ice, as the efficient heat transfer permits the use of about one-half the regular amount of pipe that would be required under any other arrangement. Fig. 71 is a diagram of a typical can ice plant showing the layout and connections.

PROPORTION BETWEEN THE PARTS OF A REFRIGERATING PLANT

There is necessarily a certain ratio or proportion between the several parts of a refrigerating plant, as there is between the boiler engine, and parts of a steam or power plant, in order to obtain the most economical results. It is first necessary that the evaporator be provided with heat-transmitting surface sufficient to conduct 284,000 B.T.U. from the brine to the ammonia, for each ton of refrigeration to be performed. Without going into a theoretical calculation of this amount, we shall state, in both lineal feet of pipe and square feet of pipe surface, the commercial size and amounts ordinarily in use.

Coil Surface in Brine Tanks. The coil surface in a brine-tank system should be about 50 square feet of external pipe surface to each ton in refrigerating capacity of the plant, when it is to be operated at a temperature of 15 degrees F. This is an ample allowance

and will be found under general working conditions to give readily the required capacity. While tests have been made in which 40 square feet of pipe surface has been found sufficient for one ton of refrigeration, it will be safer to use the former amount, owing to the varied conditions under which a plant may be operated. This would amount in round figures to 150 lineal feet of 1-inch pipe, 115 feet of 1¼-inch, 100 feet of 1½-inch, or 80 feet of 2-inch pipe. For each ton in refrigerating capacity, the pipe surface of the brine tank should vary from 40 to 60 cubic feet, depending on the amount of storage capacity desired.

Ammonia Condenser. The submerged type of ammonia condenser should contain approximately 35 square feet of external surface which nearly corresponds to 100 lineal feet of 1-inch, 80 feet of 1¼-inch, 70 feet of 1½-inch, and 56 feet of 2-inch pipe.

The atmospheric type of condenser should contain 30 square feet of external pipe surface which corresponds to 87 lineal feet of 1-inch, 69 feet of 1¼-inch, 60 feet of 1½-inch, and 48 feet of 2-inch pipe.

The double-pipe type of condenser, as usually rated, contains 7 square feet of external pipe surface for the water circulating pipe and about 10 square feet of internal pipe surface for the outer pipe, and corresponds to approximately 20 lineal feet each of 1¼-inch and 2-inch sizes for each ton of refrigerating capacity.

The above quantities are based on a water supply of average temperature—60 degrees—and quantity. In cases of a limited supply or higher temperature than ordinary, a greater amount should be used.

Ammonia Compressor. The ammonia compressor should be able to take away the gas from the brine cooler, evaporating coils, or system, as rapidly as formed by the evaporation of the liquid ammonia; and unless the temperature at which the plant is to be operated be known, it is impossible to determine the volume of gas to be handled and the necessary size of the compressor.

As stated before, the unit of a refrigerating plant is usually expressed in tons of refrigeration equal to 284,000 B. T. U. Up to the present time, however, a standard temperature at which this duty shall be performed has never been established, and therefore the rating of a machine, evaporator, or condenser by tonnage is a merely nominal one and misleading to the purchaser, a range of as

great as 50 per cent very often existing in the tenders for certain contracts. Upon the basis, however, of the average temperature required of the refrigerating apparatus that of 15 degrees F. is probably the mean; and at this temperature in the outgoing brine, it is necessary to take away from the evaporator nearly 7,000 cubic inches of gas per minute for each ton of refrigeration developed in twenty-four hours. This may be considered as a fair basis for the rating of the displacement of the compressor or compressors of the plant, unless a specific temperature is stated at which the plant is to operate. At 0 degrees F. it is necessary to calculate on approximately 9,000 cubic inches, while at 28 degrees F. about 5,000 will be the required amount.

For example, if we have two single-acting compressors 12 inches diameter by 24 inches stroke, operating at 70 revolutions per minute, we would have 113.09 (inches, area of 12-inch circle) × 24 (inches stroke) × 2 (number of compressors) × 70 (revolutions) ÷ 7,000 (cubic inches displacement required) = 54.28 (tons refrigeration per 24 hours of operation); while if the same machine is to be operated at or near a temperature of zero and we divide the product by 9,000, we have a capacity of 42.22 tons only, in the same length of time. The above quantities are given as approximate only, but they have been deduced from the average results obtained from years of practice and will be found reliable under average conditions. It is to be hoped, however, that a standard will soon be adopted which will rate machines or plants by cubic inches displacement at a certain number of revolutions or a stated piston speed, and the cooling of a certain number of gallons of brine per minute through a certain range of temperature.

TESTING AND CHARGING

Testing Compression Side. Having described the parts of the refrigerating plant and their relations to one another, let us consider the process of testing, and introducing the ammonia into the system. After the connections are made between the different parts, whether the system is brine or direct expansion, it is necessary to introduce air pressure into it to determine the state of the joints. This may be done in sections or altogether. It is customary, however, to put higher pressure on the compression side of the plant than on the evaporator owing to the difference in the pressure carried in operation. Adjacent to each compressor is placed a main stop valve, on

both the inlet and outlet sides, while on either side of these it is customary to place a by-pass or purge valve.

Before starting the compressor, the main stop valve—or valves if there be two—on the inlet or evaporating side of the compressor, is closed, the small valve between the compressor and the main stop valve opened, and all of the other valves on the system opened except those to the atmosphere. The compressor may then be started slowly, air being taken in through the small by-pass valves and compressed into the entire system. It is well to raise a few pounds pressure on the entire system before admitting water into the compressor water jackets or other parts of the system, because if a joint were improperly made up, it would be possible for the water to enter the compressors, or coils of the condenser or evaporator, and serious damage or loss of efficiency in the plant occur, which it might be impossible to locate afterwards. While if pressure exists within the system when the water is admitted, its entrance into the coils or system is impossible while the pressure exists, and the leak is at once visible and may be remedied before proceeding further.

In starting the test it is also well to try the two pressure gauges and see that they agree as to graduation; as it has happened that owing to a leakage between the discharge pipe and the high pressure gauge, an enormous pressure has been pumped into the system causing it to explode, with a consequent result of loss of life and property. If, however, the pressures are found to be equal on the two gauges it is safe to assume that they are recording properly and their connections are tight. After these preliminaries it is safe to put an air pressure of 300 pounds on the compression side of the plant, care being taken to operate the compressor slowly, not raising the temperature of the compressed air too much, as, with the utmost care in making up joints and in selecting material, certain weaknesses may exist and under such high pressure it is well to proceed with caution.

After the desired pressure has been reached, the entire system should be gone over repeatedly until it is absolutely certain that it is tight. Parts which can be covered with water, such as a submerged form of condenser or brine tank with evaporating coils, should be so covered that the entire surface may be gone over at once

and with almost absolute certainty. The slightest leakage will cause air bubbles to ascend to the surface. This leakage may be traced by allowing the water to flow from the tank while the air pressure is still on the coils or system, marking the points where the bubbles occur. The coils may then be taken up or repaired when empty. For parts which cannot be covered with water, it is customary to apply with a brush a lather of such consistency that it will not run off too readily; upon coming in contact with a leak, soap bubbles are formed, and by tracing to the starting point the leak may be located.

Testing Evaporating Side. After the compression system has been subjected to a pressure of 300 pounds and found to be tight, the air may be admitted through the liquid ammonia pipe to the evaporating side of the plant, care being taken that the pressure does not rise above the limit of the gauge—which, as previously stated, is usually 120 pounds—and the same testing process repeated as already applied to the opposite side of the plant.

Vacuum Test. Many engineers require also the vacuum test, and although, if the former is gone over thoroughly there can be little chance of leakage afterwards, it is better to be overexacting than otherwise in the matter of testing and preparation of the plant, thus preventing the possibility of leaks that may prove disastrous. Open the main stop valves on the inlet line and close the main valves above the compressor on the discharge line, closing the by-pass valves in the suction line, and opening those in the discharge line between the main stop valve and the compressor. Have all the other valves on the system open as before for testing. Starting the compressor draws in the air, filling the system through the compressor and discharging it at the small valve left open. Assuming the system to be tight, continuing the operation will finally exhaust the air, or nearly so, when the small valves should be closed and the pressure gauges watched to determine whether or not leakage exists.

Charging the Plant. Assuming that the system and apparatus is tight in every particular and that it is otherwise ready to be placed in operation, we are now ready to charge the ammonia into the plant.

If the air has been exhausted from the system in testing, this

usual step need not be taken before charging, and it is only necessary to put the machine in proper condition to resume the pumping of the gas, and to attach a cylinder of ammonia to the charging valve to enable the refrigeration to be commenced. The main stop valves above the compressor, which were closed in expelling the air, should now be opened, and by-pass and other valves to the atmosphere closed. Close the outlet valve from the ammonia receiver and start the machine slowly, at the same time opening the feed valve between the drum of ammonia and the evaporator. The anhydrous liquid ammonia will flow into the evaporator through the regular supply pipe, the gas resulting from evaporation being taken up by the compressors and discharged into the condenser and finally settling down into the receiver, when a sufficient quantity has been introduced to form a supply there. Upon closing the valves between the drum from which the supply is being drawn, and opening the outlet valve from the receiver, the process of refrigeration by the compression system is regularly in operation.

OPERATION AND MANAGEMENT OF THE PLANT

Assuming that the plant has been properly erected, tested, and charged with ammonia of a good quality—and if a brine system, with brine of proper strength or density, as already explained—it only remains to keep the system or plant in that condition. As all forms of mechanism are liable to disarrangement and deterioration from various causes, repairs and corrections from time to time must be made to keep them in good condition. Let us now consider the most important points requiring attention.

Cleanliness an Essential. It is absolutely necessary for the good working of any type of plant that it be kept clean. As a steam boiler must be clean to obtain the full benefit of the fuel consumed, so must the surfaces of the condenser and evaporator be clean to obtain the proper results from the condensing water and the evaporation of the ammonia or other refrigerant.

For satisfactory work, the system should be purged of any foreign element present in the pipes, such as air, water, oil, or brine. Foreign matter is the most common among internal causes for loss of efficiency, and the valve openings which have been shown and described should be used for cleaning the system.

Quantity and Quality of Oil. Oil is used in nearly if not quite all compressors, and the quantity should be just sufficient to lubricate the surfaces and prevent undue wear. This is considerably less than the average engineer is inclined to think necessary, and consequently a coating forms on the walls of the pipes or other surfaces of the condensing or evaporating systems, and a proportionate decrease in the duty is obtained. It is also necessary that the oil be of such a nature that it is not saponified by contact with the ammonia. Such a change would choke or clog the pipes, coating their surfaces with a thick paste which causes a corresponding loss as the amount increases. The purge valve in the bottom of the oil interceptor may be opened slightly about once each week, and the oil discharged from the compressors drawn off into a pail or can, unless a blow-off reservoir is provided. After the gas with which it is charged has escaped, the oil should be practically the same as when fed into the compressors. If, however, the oil is not of the proper quality it will remain thick and pasty, or gummy, showing it to have been affected by the ammonia. Its use should not be continued.

Using Purge Valves. By opening the purge valves usually provided at the bottom manifold of the brine tank and the bottom head of the brine cooler, oil or water, if there is any in that part of the system, may be drawn off. These valves, however, should not be opened unless there is some pressure in that part of the system, as air would be admitted if the pressure within the apparatus is below that of the atmosphere. Air may enter the system through a variety of causes and its presence is attended with higher condensing pressure and a falling off in the amount of work performed. For the removal of air from the apparatus, a purge valve is placed at the highest point in the condenser or discharge pipe from the compressors near the condenser, which may be tried when the presence of air or foreign gases is suspected. This should be done after the compressor has been stopped. When the condenser has fully cooled and the gases separated, a small rubber hose or pipe may be carried into a pail of water and the purge valve or valves slightly opened. If air or other gases exist in the system, bubbles will rise to the surface of the water so long as it is escaping; while, if ammonia is being blown off, it will be absorbed in the water and not rising to the surface.

To prevent the possibility of air getting into the system the

evaporating pressure should never be brought below that of the atmospheric (marked 0 degree on the gauge), as at such times, with the least leakage at any point, it is sure to enter. Should it become necessary to reduce the pressure below that point, it is well first to tighten the compressor stuffing boxes and allow the pressure to remain below 0 only the shortest possible time, as not only air may enter, but if it be the brine system and a leak exists, brine also will be drawn in.

From the foregoing it is evident that in order to obtain satisfactory results, the interior of the system must be kept clean by purging at the different points provided for this purpose; and it need only be added in this connection, that when the presence of oil or moisture becomes apparent in any quantity, the coils or other parts should be disconnected and blown out with steam until thoroughly clean, and afterwards with air to make certain that condensation from the steam does not remain. After this the parts may again be connected and tested ready for operation.

Brine Density. If the plant be a brine system, it is necessary that the brine be maintained at a proper strength or density to obtain satisfactory results; for if it becomes weakened, it freezes on the surfaces of the pipes or evaporator, thereby acting as an insulator and preventing rapid transmission of heat through the walls.

Condenser Action. It is important to know whether or not the gas taken into the compressors is fully discharged into the condenser, as the slightest loss at this point is certain to make itself felt in the operation of the plant. The compressor and valves seldom need be taken apart to determine their operation. The engineer should be able to discern when the compressors are working at their best, by placing the hand on the inlet and outlet pipes or on the lower part of the compressors so as to detect slight change from normal temperature. Should the inlet pipe to one compressor be warmer than that to the other (of a pair), or the frost on the pipe from the evaporator reach nearer one compressor than the other, it is then certain that the one with the higher temperature, or, from which the frost is farthest, is not working properly or doing as much duty as the other; and it is equally certain that some condition exists which prevents the complete filling and discharge of its contents; possibly it has more clearance or leaky valves.

The most common difficulties experienced with ammonia condensers are those of keeping the external surfaces clean and free from deposits, and preventing the accumulation of air or foreign gases within. Deposits on the surface are usually of two kinds—one, a soft deposit which may be washed off with a brush or wire scraper such as is used for cleaning castings in a foundry; the other, a hard deposit which must be loosened with a hammer or scraper. It is hardly necessary to explain in detail the methods employed in cleaning the condenser as this is a matter that each engineer will be able to accomplish in his own way. It should not, however, be overlooked, and with a condensing pressure higher than ordinary, this should be the first point to be examined after the water supply.

Air and foreign gases due to decomposition of the ammonia or other causes find their way into the condenser and make themselves manifest generally in a higher condensing pressure, or a falling off in the duty to be obtained from the plant. They should be blown off through the purge valve at the top of the condenser in the manner already described.

Water in Ammonia. Leakage of the coils or other parts of the apparatus may cause the ammonia to become mixed with brine or water, thereby retarding its evaporation and interfering with the proper or usual operation of the plant. If this is suspected, a sample may be drawn off into a test glass through the charging valve or purge valve of the brine tank or ammonia receiver and allowed to evaporate, in which case the water or brine will remain in the glass and the relative amount be determined. Through careful evaporation and continued purging of the evaporator at intervals, this may in time be eliminated, and care should be taken to prevent future recurrence.

Loss of Ammonia. This should be constantly guarded against. It is watchfulness which determines between a wasteful and an economical plant in this particular, and the engineer who allows the slightest smell of ammonia to exist about the plant is certain to be confronted with excessive ammonia bills; while he who is constantly on the alert and never rests until his plant is as free from the smell of ammonia as an ordinary engine room will be referred to as the one who ran such and such a plant without addition of more ammonia for so many years.

The escape of ammonia into the atmosphere is readily detected;

but where a leakage occurs in a submerged condenser, brine tank, or brine cooler it is necessary to examine the surrounding liquid to determine whether or not it exists. For this purpose various agents are employed, and may be obtained of druggists or from the manufacturers of ammonia. *Red litmus paper* when dipped into water or brine contaminated with ammonia will turn blue. *Nessler's solution* causes the affected water to turn yellow and brown, while *phenolphthalen* causes a bright pink color with the slightest amount of ammonia present.

The stopping of a leakage of ammonia in the brine tank or cooler may be possible while the plant is in operation, by shutting off the coil in which it occurs, or, if the point is accessible a clamp and gasket may be put in place temporarily.

Purging and Pumping Out Connections. A common cause of failure to operate properly and effectively is the introduction of some foreign substance into the system. This will be readily understood and appreciated by engineers and those familiar with the requirements of a steam boiler. Clean surfaces on the shell or tubes are necessary for the maximum evaporation of water, or for the transfer of heat through the walls of pipe or other forms of heat-transmitting surface. The most common difficulty encountered in a refrigerating plant is oil, either in its natural condition, or saponified by contact with the ammonia, water, or brine. It enters the system in many ways; through leakage, condensation in blowing out the coils or system, foreign gas arising from decomposition of the ammonia through excessive heat and pressure, or the mingling of air which may enter the system through pumping out below atmospheric pressure, or the air may have remained in the system from the time of charging, never having been fully removed. It is also probable, though hard to determine with certainty owing to the various conditions surrounding the operation of plants, that impurities are introduced with the ammonia, either in the form of liquid, gas, or air, which afterward become impossible to condense.

The oil in a system forms a covering or coating on the evaporating surface which acts as an insulation and prevents the ready transfer of heat through the walls of the evaporator. The presence of water or brine causes an absorption of a portion of the ammonia into the water or brine, forming aqua ammonia which raises the

boiling point of the ammonia and causes material loss in the duty. Air or other non-condensable gas in the system excludes an equal volume of the ammonia gas, thereby reducing the available condensing surface in that proportion.

For the purpose of cleaning the system and removing the different impurities which may appear, purge and blow-off valves and connections are provided. One of these is placed at or near the bottom of the oil interceptor, which is located between the compressors and the condenser; it is used to draw off the oil used as a lubricant in the compressor and which is precipitated to the bottom. This oil should not be allowed to accumulate to any great extent as it may be carried forward to the condenser by the current of gas.

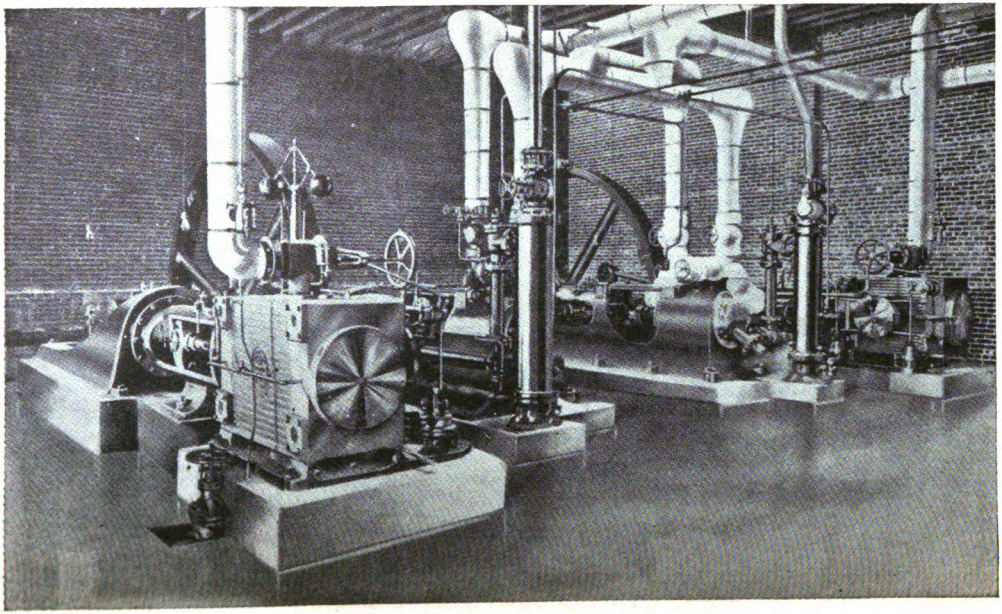
If the liquid ammonia receiver be placed in a vertical position it is customary to place a purge valve in the bottom for drawing off oil or other impurities. The supply of liquid to the evaporator is taken off at a short distance above the bottom say 4 to 6 inches.

The next point for the removal of impurities is at the bottom of the brine cooler, or the lower manifold of the coil system in a brine-tank refrigerator. Tests at these points may be made as often as necessary to determine the state of cleanliness of the system. If the system is charged with any of the common impurities, they should be blown out and the system cleansed at the earliest possible moment, as they cause a decided loss.

Air and foreign gases accumulate in the condenser because the constant pumping out of the evaporating system tends to remove them from that part of the system to the condenser. This point, therefore, is the most natural place for their removal. For this purpose it is customary, on the best condensers, to place a header or manifold at the top at one end, and connect each of the sections or banks with a valve opening. A valve is also placed at each end of the header, and a connection made from one end of this header to the return gas line between the evaporator and the compressors. By closing the stop valves on the gas inlet and liquid outlet of any one of the sections and opening the purge or pumping-out line into the gas line to the compressors, the section or tank may be emptied of its contents for repairs or examination and then connected up and put into service without either shutting down the plant, or losing a

material quantity of ammonia. For purging of air or gas, the valve between this header and the machine should be closed, and the valve on the opposite end opened to the atmosphere, the valves on each section in turn opened slightly while the foreign gases are expelled. This process should not be used while the compressor is in operation, as the discharge of the ammonia into the condenser would keep the gas churned to the extent that it would become impossible to remove the foul gases without removing a considerable portion of the ammonia also.

For this reason it is customary before blowing off the condenser to stop the compressor and allow the water to flow over the condenser until it is thoroughly cooled. Sufficient time should elapse for the ammonia to liquefy and settle towards the bottom, while the air and lighter gases rise to the top, at which point they may be blown out through the purge valve to the atmosphere. If doubt exists as to whether ammonia or impurities are being blown out, attach a piece of hose to the end of the purge valve and immerse its other end in a pail of water. If it is air, bubbles will rise to the surface, while if it is ammonia, it will be absorbed into the water; the mingling of the ammonia with the water will cause a crackling sound, and the temperature of the water will increase owing to the chemical action.



100-TON CAN ICE PLANT INSTALLED FOR THE ARCTIC ICE AND REFRIGERATION COMPANY, WICHITA, KANSAS

Courtesy of The Arctic Ice Machine Company, Canton, Ohio

REFRIGERATION

PART III

ICE-MAKING PLANTS

Classification of Systems. Refrigeration in former times was produced only by the melting of ice, but now it is produced artificially, and one of its most important applications is in the production of artificial ice. In order to freeze water, it is only necessary that its temperature be lowered to the freezing point and the latent heat of liquefaction abstracted. In practice, to get rapid freezing, the temperature of the ice formed is carried below the freezing point, so that calculations of the heat to be abstracted must cover this. Assuming that the water supply has a temperature of 60° F., 28 B. T. U. will have to be removed from 1 pound of water to reduce it to freezing temperature. Then, since the latent heat of ice is 142.65, this number of heat units must be abstracted to freeze the pound of water, and since the temperature of ice is usually about 20° F.—or 12 degrees below freezing—and its specific heat 0.5, we have 6 B.T.U. to be removed on this account. Thus altogether 176.65 B.T.U. must be removed from one pound of water to freeze it.

Of the many more or less impracticable schemes that have been devised to freeze ice, only three are to any extent in use at the present time. These are known as the *can*, the *plate*, and the *cell* systems. The latter is used in England but not to any extent in the United States, where the great majority of the plants are on the can system with a few working on the plate plan. Indeed, the can system is most in use the world over, in spite of the fact that there are a number of disadvantages connected with its use. As good ice can be made by one system as by the other when both are operated properly, but it costs more to make ice with the can system owing to the purifying apparatus that must be employed if the ice is to be made clear and firm. The plate plant costs from 30 to 75 per cent more to construct and requires considerably larger buildings and more

ground space. This means greater fixed charges, but the disadvantage is offset in part, at least, by the fact that the plate plant will make from 10 to 14 tons of ice per ton of coal burned, while the average for good can plants is from 6 to 8 tons. The practical skill required to operate the two plants is about the same, but somewhat more technical knowledge is required in the case of direct-expansion plate plants. As a rule it never pays to build small plate plants and in the larger plants a high grade of equipment, consisting of compound condensing engines and power-driven handling devices, must be employed to get the economy that will justify the building of such a plant. Such machinery requires a high degree of skill for proper operation. Fixed charges and depreciation are greater with the plate system. Where a large plant is to be operated by hydro-electric or other cheap power, it will pay to build a plate plant, the system requiring no steam to freeze the water, as in the case of the can plant.

CAN SYSTEM

Characteristics of Method. It has already been stated that the can system is by far the most widely used system and its simplicity and low first cost as compared with the plate system is what appeals most strongly to manufacturers. The can system employs cans in which the ice is frozen, the cans being filled with water and partially immersed in a mechanically-cooled non-freezing brine bath. Freezing proceeds from the four sides and the bottom, and the impurities in the water, which have not been removed during the first stages of the freezing process, are finally frozen into the center of the block. The central opaque core formed in this way is undesirable, and it is to the necessity for eliminating it that all the complications of the can system are due. Distilling, reboiling, and filtering apparatus must be employed except where porous opaque ice is not particularly objectionable, as in packing fish and icing cars. By freezing ice at a comparatively high temperature, say 25°, clear ice can be made by the can system with natural water, but it is not practicable to use so high a temperature, owing to the length of time required to freeze the ice and the comparatively large tanks that would have to be employed. On this account ice is frozen at from 12° to 20°, the usual working temperature being from 14° to 16°.

At very low temperatures the ice crystals are formed so rapidly that they do not have time to solidify so that the block is rather porous, being made up of the separate crystals. With a freezing temperature of 15°, the tank for holding the cans should be large enough to contain from 2 to 2½ times the number of cans necessary to make up the daily output. Thus what is called a *15-ton tank* will really contain cans sufficient to hold about 38 tons of ice. This factor by which the number of the cans in the tank is increased is known as the *tank surface.* The time of freezing depends, of course, on the thickness of the ice, as the first inch of thickness is formed much quicker than the rest of the block. Thus, with a temperature of 20°, a 1-inch thickness can be frozen in an hour or less; while a 4-inch thickness will require about 10 hours, the cooling being from one side only. For this temperature, the time in hours required to freeze can be found approximately by adding 1 to the *inches of thickness,* multiplying this sum by the thickness in inches, and dividing the result by 2. Thus to freeze ice 8 inches thick from one side, we have $8\ (8 + 1) \div 2 = 36$ hours. For a temperature of 15° the results obtained by the rule should be decreased by 20 per cent for all thicknesses under 8 inches, and by 25 per cent for thicker ice.

Can Plant Equipment. The complete can ice plant is made up of a steam boiler plant, a refrigerating or ice-making machine, distilled water system, and freezing tank with accessories. In addition to this equipment, it is customary to provide ice storage rooms and the necessary brine cooling and circulating apparatus. Pumping apparatus is also required to supply water to the plant, and in cases where water is scarce or obtained at great expense, cooling towers are employed. The steam boiler plant will not be described in detail as it should differ in no way from a first class steam power-plant equipment. It consists of a good boiler with fixtures and stack, a boiler feed pump, an injector, and a feed-water heater together with water softening or purifying apparatus in case the water is bad. For small plants, ordinary return tubular boilers are about the most practical type and should be installed so as to have a reserve unit if possible, particularly if the water is bad. Larger plants may use the more expensive water-tube boilers to advantage but there is little need of these except where condensing or compound engines are employed as in plate plants.

The engines are of standard manufacture and in nowise specially constructed for the ice plant. The refrigerating machine has already been discussed in detail so that it only remains to describe the distilling and freezing apparatus and show how all the apparatus is assembled to form the complete ice plant.

Distilling Apparatus. This consists of an oil separator, a back pressure or relief valve, an exhaust steam condenser, a reboiler and skimmer, a hot filter, a cooling coil, a gas forecooler, and a cold filter. Fig. 72 shows the course of the steam from the engine through the various parts of the apparatus. From the engine cylinder *A*, the steam passes directly to the oil separator, or, if a receiver is used, to the receiver, and then to the separator The separator should be of

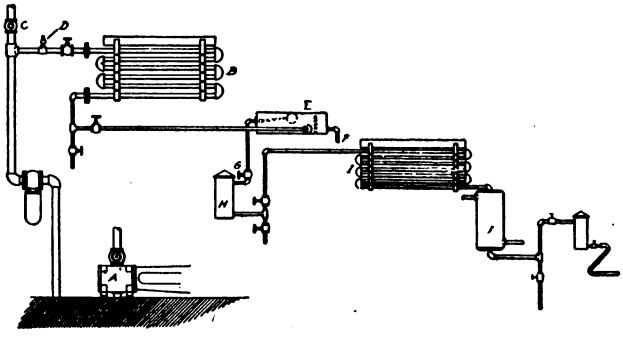


Fig. 72. Diagram of Distilled-Water Apparatus

ample size and never less than the size of the pipe to which it is connected. In the separator the oil and priming water that may have come over are separated out and the purified steam carried to the exhaust steam condenser *B*. Any steam that is not condensed immediately escapes through the relief valve *C;* and the vent cock *D* serves to rid the steam of any air and other gases that may be present. Water from the steam condenser passes to the reboiler *E*, which is provided with a skimming diaphragm near one end over which scum and light impurities can pass off to the waste pipe *F*. A float valve regulates the water level in the reboiler and a live steam coil furnishes the heat for boiling. After the water is boiled,

it passes through the pipe *G* to the hot filter *H*, and thence to the cooling coil *I* over which cooling water runs. From the cooling coil the water passes to the tank *J* which contains a coil of pipe connected at its two ends into the suction line of the compressor. Thus the return gas from the expansion coils passes through the coil, and the water in the tank, which is known as the forecooler, is cooled down to a temperature of 45° to 50°. From the forecooler, the water goes through the cold filter and thence passes through a hose to the can filter and thence to the cans.

Multiple Distillers. In many plants the steam from the exhaust of the engine pumps, etc., is not enough to fill the cans and it then

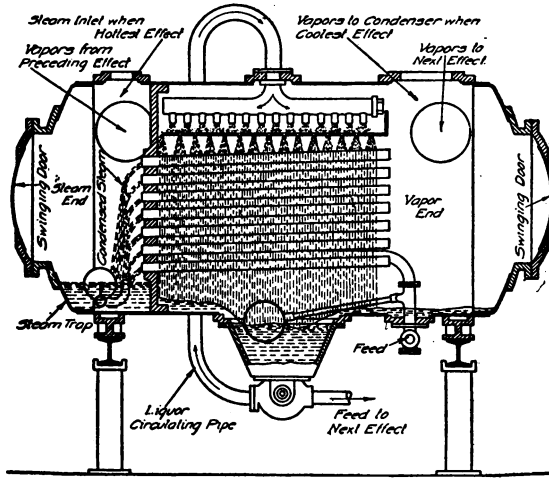


Fig. 73. Longitudinal Section of "Lillie" Evaporator
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

becomes necessary to use special distilling apparatus. Economy is effected by using multiple distillers in some of the best and most recent equipments. In a comparatively small plant, however, the expense of this equipment may not be justified. For such a plant the single distiller shown in Fig. 73 is desirable. The equipment

may later be converted into a multiple equipment by adding additional units and making the proper pipe connections.

The total heat in steam increases with the increase of pressure and it is on this basic principle that all distilling apparatus is designed. At 32 degrees, for example, the total heat is 1073.4 B T U , at 100 degrees 1103.6; at 212 degrees 1150.6 and so on. If steam is brought into contact with metal on the opposite side of which is water under a lower pressure than that of the steam, there will be a difference in temperature between the two sides of the metal plate, so that heat will flow toward the side of the metal under lower pressure, thus condensing the steam and vaporizing the water. This vapor may be used in a second distilling chamber where a lower scale of pressure is employed on both sides of the metal and thus the process is limited only by the number of temperature differences permissible.

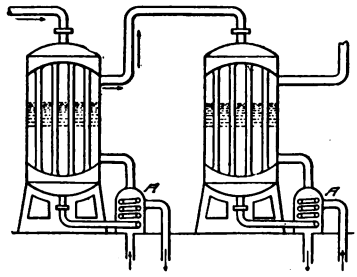


Fig. 74. Diagram Showing Arrangement for Multiple Distillation
From "Mechanical Refrigeration" by Macintire

Experiment has shown that the distiller will work best with a temperature difference of 20 degrees. The temperature of exhaust steam is about 180 degrees under usual working conditions and the lowest practical temperature under vacuum is approximately 101 degrees, so that the range of temperature is 79 degrees, and this divided by 20 would indicate that the most practical multiple equipment should be constructed with four effects. If the engine is allowed to exhaust under atmospheric pressure, the temperature will be higher and six effects may be had. Where boiler pressure steam is used in the first place, twelve effects are possible and practical.

It is essential that the apparatus used in each effect should have the proper amount of heat-transmitting surface. Each effect is a boiler in itself and the surface must be figured accordingly. Assuming a heat transmission of 250 B.T U. per square foot per hour per degree difference in temperature, the necessary heating surface will

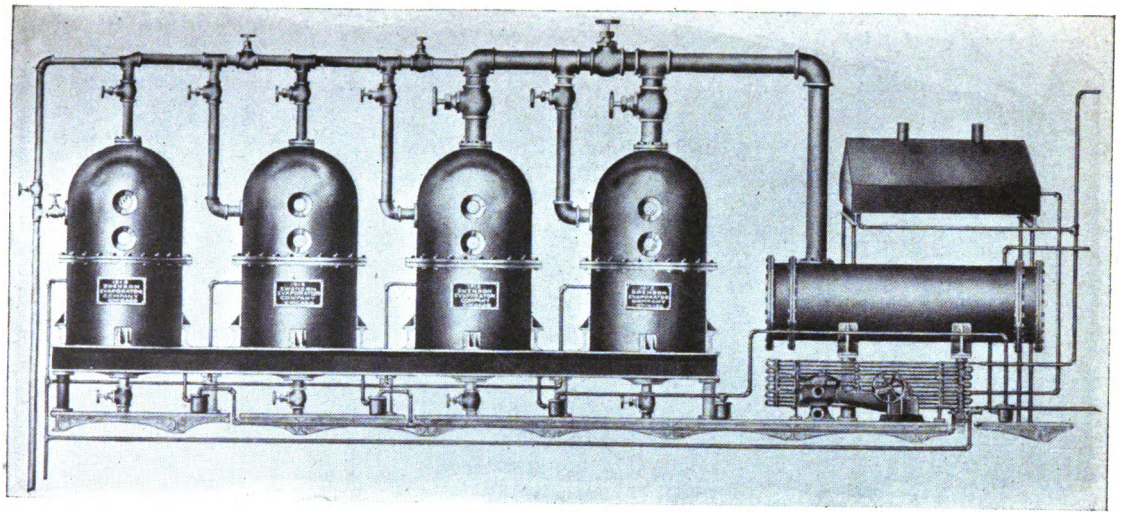


Fig. 75. Swenson Four-Effect Evaporator
Courtesy of Swenson Evaporator Company, Chicago, Illinois

be 250×20, or 1000×5; that is to say, one square foot for every 5 pounds of steam evaporated per hour, or considerably more than for a boiler using coal or gas as the source of heat. Where possible, it is best to use vacuum distillers, as pressures require stronger and more expensive construction, which at the same time affords less efficient means of heat transfer through the heavy metal sheets that must be employed. Fig. 74 shows the diagram arrangement of multiple distilling apparatus, two stages only being indicated Fig. 75 shows the Swenson four-effect evaporator installed complete,

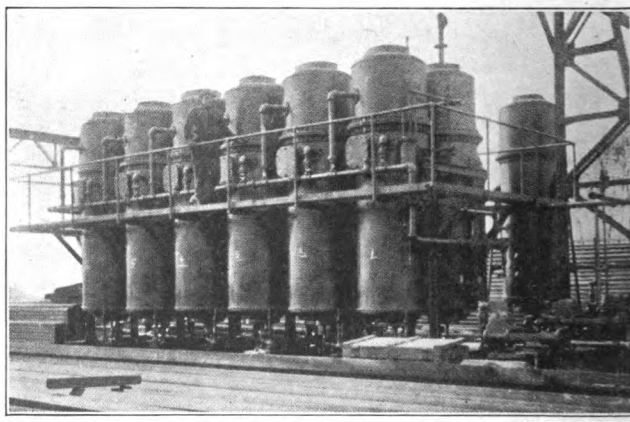


Fig. 76. Twelve-Effect Multiple Evaporator
Courtesy of Pure Water Apparatus Company, Philadelphia, Pennsylvania

connected to engine, etc. Fig. 76 is a twelve-effect unit designed by the Pure Water Apparatus Company.

Steam Condenser. This usually consists of pipe coils over which water is run as in the atmospheric type of ammonia condenser. Either 1¼-inch or 2-inch pipe may be used, care being taken to have sufficient coils to give a condensing area equivalent to about twice the area of the exhaust pipe. This will be found satisfactory where the oil separator is of such design as to act as a receiver, or where a receiver is connected in the exhaust pipe. The idea is to avoid throwing back pressure on the engine, and if the exhaust pipe is long or has a number of unavoidable bends, the aggregate area of the

condenser pipe coils must be made larger in proportion. About 80 square feet of pipe surface should be allowed for each ton of ice-making capacity in 24 hours. This means 128 running feet of 2-inch or 180 running feet of 1¼-inch pipe per ton of capacity. Many plants do not use this amount of pipe, and in cases where the cooling water has a low temperature the use of less pipe surface may be justifiable.

In addition to the pipe coil condenser, there are a number of special designs on the market, most of them designed to economize

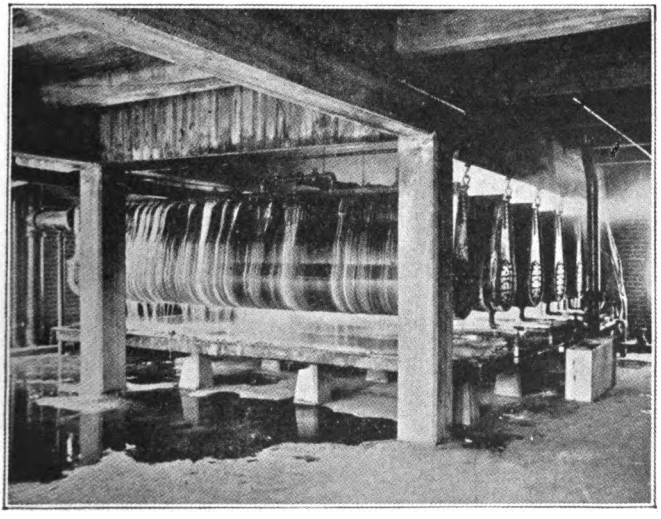


Fig. 77. Installation of "Dog House" Condensers
Courtesy of Triumph Ice Machine Company, Cincinnati, Ohio

space. These generally consist of some form of receiving tank made of galvanized iron, water being run over the outer surfaces of the tank. It is claimed that the thin metal gives rapid and economical transfer of heat and that the cooling water is used to the best advantage so that less of it is required. A steam condenser of this type made by the Triumph Ice Machine Company is shown in Fig. 77. In some cases local conditions make it desirable to use the regular standard surface condensers, this being particularly the case where the ice plant is operated in combination with a power plant.

Hot Skimmer and Reboiler. Cleansing of the water formed by condensing the steam is done by driving off all volatile matter, during the process of boiling, and skimming such of the impurities as cannot be volatilized. These processes may be carried on in two separate pieces of apparatus or the hot skimmer and reboiler may be combined as shown in Figs. 72 and 78. The combined apparatus requires fewer pipe connections and is somewhat more simple and inexpensive. As seen in Fig. 78, the skimming is accomplished by a heavy galvanized-iron diaphragm near one end of the rectangular tank containing the water to be boiled. The impurities and refuse water flow over this diaphragm and out through the pipe connection made to the end of the tank. Distilled water is brought to the tank by the connections *A*, the pipe being extended into the tank and per-

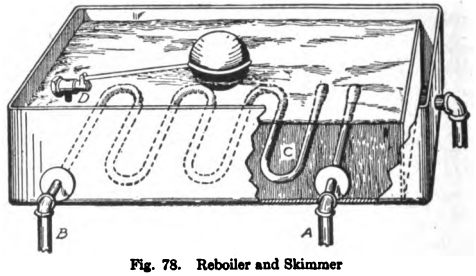


Fig. 78. Reboiler and Skimmer

forated so that the water escaping through the holes is evenly diffused and, rising to the surface level of the water in the tank, gets rid of any entrained air.

Live steam is supplied to the zigzag coil in the bottom of the tank by means of the connection *B* and, being condensed in its passage through the coil, is allowed to escape through the perforations shown at *C* in the last turn of the coil. It will be seen from this that all water enters the tank at the end nearest the skimming diaphragm and must pass to the other end of the tank before going through the outlet valve *D* to the hot filter. During this passage the water is thoroughly boiled by the heat from the live steam coil and is freed from any impurities and air it may have contained. The outlet valve is controlled by a float and is so constructed that it is wide open

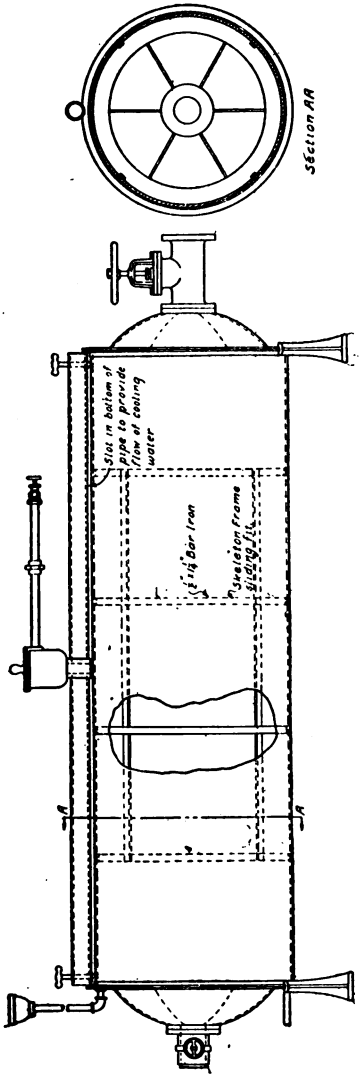


Fig. 79. Diagram and Cross Section of Vail Copper Condenser
Courtesy of Vail Manufacturing Company, Denver, Colorado

while the tank is full and closes gradually as the water level falls until, when the level is about 3 inches above the outlet, the valve is entirely closed. Thus there is no chance for air to be drawn off with the water as would be the case if the valve remained open until the water level should fall as low as the outlet opening.

Vail's Steam Condenser and Reboiler. Recently, Mr. George N. Vail has developed an apparatus of rather radical design for the purpose of providing distilled water in ice making. For the steam condenser he uses a cylindrical copper shell 38 inches in diameter and 10 feet in length, flanged to cast-iron heads, Fig. 79. Two cast-iron stands support the ends and a steel skeleton, consisting of four steel rings and connecting bands, which is slipped inside the cylinder, prevent the copper cylinder from collapsing if a vacuum occurs. Water spray pipes of the

slotted type supply the cooling water to the exterior of this shell. Steam enters through an 8-inch opening in the center of one head and impinges on the cool sheet copper so that it is rapidly condensed. Air, carbondioxid, hydrocarbon gases and other volatile matter not in solution are purged off through a 1-inch valve. In the head opposite that where the steam enters, there is a 3-inch valve specially designed to relieve the pressure beyond any desired amount and to prevent a vacuum when cleaning the exterior surface of scale. From the bottom of this head also, there is a 1½-inch pipe tapped in to carry the condensed steam to the reboiler. A test of a Vail condenser is given below.

Test Sheet from the Vail Steam Condenser

Weight of Steam Condensed in 24 Hours	Weight Reduced to Tons	Pounds of Steam Condensed in One Minute	Temperature of Cooling Water	Gallons of Cooling Water Used Per Minute	Temperature of Condensed Steam	Temperature of Cooling Water After Leaving Condenser	Ratio of Cooling Water to Condensed Steam
80500	40¼	56	64	56	202	187	8⅛:1
77000	38½	53 4	66	56	202	187	9:1
72000	36	50	70	56	202	187	9⅛:1
69000	34½	47 8	80	56	202	190	10:1
64000	32	44 4	90	56	202	197	10¾:1
45500	22¾	31 6	100	56	202	197	15:1
39500	19¾	27 3	104	56	202	197	17.3:1

The Vail combined condenser, reboiler, and skimmer is made of the same material, the same size and almost the same construction as the steam condenser just described. It has in addition an 8-inch perforated pipe three feet long, through which the distilled water flows. Live steam to agitate the water is supplied by a ¼-inch live steam line. In one head of the shell a series of holes is provided to permit the oil skimming off the surface of the water. The water level is indicated by a glass gage and is kept at constant height by an automatic regulator to a butterfly valve.

One of the prime advantages of this condenser, which will be appreciated in localities where water of scale-forming tendency is used, is the ease with which scale may be eliminated. First the cooling water is turned off and the steam is allowed to expand the copper to its limit. Then the steam is cut off and the cooling water is slowly turned on, with the result that the contracting copper causes the scale to fall off in large pieces. Owing to the large diam-

eter of the shell and the fact that there is no need to allow scale to accumulate to any appreciable thickness, this method keeps the copper perfectly clean after continuous operation of several months. Tests have shown that the condenser here described is capable of condensing 27 tons of water in 24 hours, with one-half pound back pressure.

In operation, it has been found that the Vail condenser and reboiler system supplies distilled water that is free from carbonic acid, which is ordinarily a prime source of trouble in causing red core in the ice. The apparatus gives water practically pure, so that it is possible to freeze with low brine temperatures and still not produce core in the ice or have trouble with the ice checking. Since the condenser so perfectly removes the foreign gases and volatile matter, reboiling is really not necessary, hence there is a great economy in steam consumption. The reboiler and skimmer, so called because it performs the functions common to that apparatus, is really not a reboiler at all. With this equipment a ¼-inch steam line with the valve barely cracked open does the reboiling work that otherwise would require a live steam line one inch in diameter, working full blast under boiler pressure.

This is not the only steam economy, for the cooling water runs over the skimmer and reboiler, making an auxiliary condenser of it also. This prevents the wasteful evaporation of steam that occurs with the open type of reboiler. The Vail reboiler will care for 35 tons of water per 24 hours for every unit used and no steam is wasted except through a vent at one end where air and other gases are purged off. By allowing the distilled water to become more quiescent, the oil separates more readily and the loss of water due to skimming is greatly reduced. Owing to the greater heat-transmitting properties of copper, about one-half as much water is used as would be necessary in a condenser using iron or steel. Under normal conditions of operation with back pressure of about one-half pound, the cooling water comes on the condenser at 60 degrees F. and passes off at 160 degrees.

If the cooling water from the condenser is used in the steam boilers, there is a distinct advantage owing to the fact that the scale forming properties of the water have been largely eliminated in the water passing over the condenser. Owing to the simplicity of con-

struction, the total first cost is not large, even though expensive copper is used.

Filters. Filters usually consist of vertical cylindrical tanks made of heavy sheet iron or cast iron with the interior surfaces well galvanized. A perforated false bottom supports the filtering material in place, crushed quartz, sand, or good charcoal being used for this purpose. Quartz is preferable for the hot filter but charcoal is frequently used for this as well as for the cold filter. All pipe connections are made to the side of the tank so that the covers can be removed for cleaning and recharging and, in addition to stop cocks and valves on the pipe connections, a by-pass with proper valves should be provided so that cleaning can be done without interfering with the operation of the plant. The frequency with which the filtering material must be renewed depends altogether on local conditions, and varies from every week or ten days to once a season. Under average conditions renewal once a season or, at most, twice will be found satisfactory.

The water may run through the filter from the top down, as is usually done, or the direction of flow may be reversed according to the preferences of the engineer in charge. In the average filter, the depth of the filtering material is about 5 feet. The surface area required depends on local conditions. Filters are ordinarily from 30 to 40 inches in diameter and one hot filter of this size, 7 feet high over all, is about right for a 15-ton plant. For the cold filter, 1 square foot of surface will suffice for a plant of the same size. In small plants the cold filter is often a very small affair known as a *sponge filter* and may consist of nothing more than a sheet-metal cylinder about 20 inches long and 8 or 10 inches in diameter with proper connections at its two ends for the water pipes. Charcoal, grass sponges, or other filtering material is placed in one end and the other end is filled with alternate layers of cotton and cloth of fine weave. This arrangement is considered very effective in catching rust and other material that gives *red core* ice.

Cooling Coils and Gas Cooler. After leaving the hot filter, the distilled water goes to the cooling coils constituting the *flat cooler*, in the manner already described. These coils are built like the steam condenser but are usually of a smaller sized pipe. In fact the coils are nothing more than an atmospheric condenser used to cool water

instead of to condense steam. About 4 square feet of pipe surface should be allowed for each ton of ice-making capacity. As the cooling coils may be compared to the atmospheric condenser, so also the gas forecooler may be likened to the submerged condenser. In the case of the forecooler, however, the cooling medium—expanded gas—flows through the coils and the water to be cooled fills the tank, whereas with the condenser the water filling the tank does the cooling and the gas inside of the pipe coil is condensed.

For small plants the tank for the forecooler should preferably be cylindrical and the pipe coil be made in the form of a spiral without joints. Such a cooler is illustrated in Fig. 80, showing the Triumph construction. Larger plants have the cylindrical or rectangular tank as best suits local conditions. The combined area of the coils in every case should not be less than the area of the suction pipe of the compressor and should preferably be from 1½ to 2 times greater. This proportion will ordinarily give from 4 to 5 square feet of cooling surface per ton of ice, which is about right for average conditions. Care should be taken to see that all the connections of the distilled water apparatus are of block tin or galvanized iron so that no trouble will be had with rust. The reboiler and other vessels should be made of galvanized iron or have the surfaces in contact with the water thoroughly galvanized. Valves should be of composition. Connections should be made to blow out all parts of the system with live steam as occasion may require and blow-off cocks should be provided at convenient points.

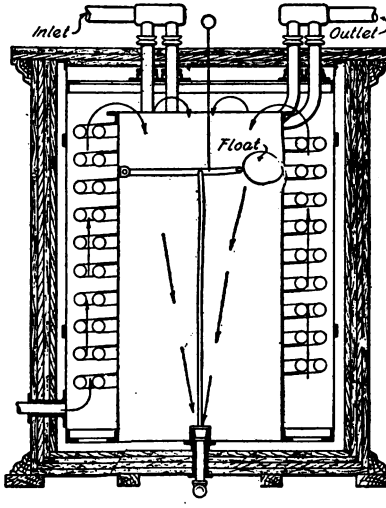


Fig. 80. Distilled Water Storage Tank.

Freezing Tank. The freezing tank with its accessory apparatus is the center of operations in the ice plant. The complete equipment includes *ice cans*, with covers to be placed over them in the spaces of the floor grating that holds them in position; a *brine agitator*; a *crane* with geared hoist and can lift; an *ice can dump* with thawing apparatus; a *can filler* with hose to reach any part of the tank room floor; *expansion coils* with headers and valves; a *brine hydrometer* and a *thermometer*. The tank itself is made of metal or wood and should be well insulated, one method of doing which has been de-

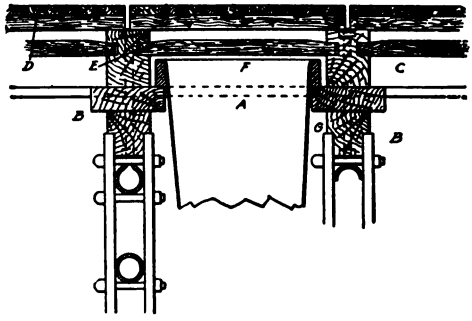


Fig. 81. Construction of Tank Grating and Covers.

scribed in discussing brine cooling tanks. For tanks up to 30 inches deep, $\frac{3}{16}$-inch steel is thick enough, but for deeper tanks up to about 4 feet the thickness should be $\frac{1}{4}$-inch. The sides and ends should be well braced with angle irons and an angle-iron rim should be put around the top. Sufficient holes should be punched in this rim to make sure that the grating can be bolted securely in position.

Expansion Coils. The expansion coils should be of extra heavy welded pipe running the full length of the tank if possible and held in position, a coil between each two rows of cans, by iron straps. These straps also support the grating, as seen in Fig. 81. The inlet of each coil is fitted with an expansion valve and each of the outlets is provided with a stop valve. Thus any coil may be cut out of operation, if it is found to be leaking, without interfering with the operation of the plant. All of the coils of the tank are connected to a manifold at the inlet end, the connection being made so that the expansion

valve is between the coil and the manifold. A similar manifold is used to connect the outlets of all the coils with the suction of the compressor. Ordinarily the *bottom feed* is used, the liquid ammonia entering the bottom pipe of each coil and passing off to the suction manifold from the upper pipe of the coil; but this method of feeding is reversed where the *wet* system of operation is used. Thus there are two methods of feeding the coils, each of which has its advantages and disadvantages.

There is also a third system of operation known as the *top feed* and *bottom expansion* which is a combination of the two methods just described. At the feeding end of the coils a manifold is connected to each alternate coil and the ammonia is fed downward in these coils as in the wet system. The bottom ends of all the coils are connected to a common manifold so that the liquid after flowing down through half of the coils, rises and evaporates through the other coils and finally passes to a third or suction manifold which is connected to the upper ends of the coils not connected to the feeding manifold. The gas passes from this third manifold to the suction of the compressor. There should be 220 lineal feet of 2-inch pipe or 350 feet of 1¼-inch pipe for each ton of ice to be made in 24 hours, due regard being had for the temperature of the brine and the most economical capacity of the machine. It is true that many tanks are installed with much less pipe surface than this, but the plants so installed are necessarily operated extravagantly, as the back pressure must be carried very low to get capacity. This low pressure calls for more coal, and is the cause of increased depreciation of the apparatus.

Ice Cans. Ice cans are made in 50-, 100-, 200-, 300-, and 400-pound standard sizes, the top and bottom dimensions for each of the sizes respectively being 8×8 and 7½×7½ inches, 8×16 and 7½×15½ inches, 11½×22½ and 10½×20½ inches, 11½×22½ and 10½×21½ inches, and 11½×22½ and 10½×21½ inches. For the 50- and 100-pound can, the inside and outside depths are respectively 31 and 32 inches, while for the 200- and 300-pound cans the depths are 44 and 45 inches, and the 400-pound can has an inside depth of 57 inches with an outside depth of 58 inches. Reinforcing rings are used around the tops of the cans which are made of iron bands ½-inch thick by 1½ inches wide. All except the 400-pound cans are made of No. 16 steel, U. S. gauge, and these cans are made of No. 14 material.

The metal should be of good quality and of uniform thickness and all except the largest cans should be made with but one side joint. All joints are riveted on 1-inch centers, the rivets being driven close and the seams soaked with solder and floated flush. The bottoms are flanged and inverted 1 inch into the body of the can. All bands are welded and galvanized and should be punched in the middle of the long sides with $\frac{3}{8}$-inch holes placed $1\frac{5}{16}$ inches from the top of the band. Cans made of No. 16 steel should have the sides turned over at the top and bottom.

Grating and Covers. Gratings and covers for holding the ice cans in position are constructed as shown in Fig. 81. The rim of the can rests on a galvanized-iron cross-strap *A* which is mortised into the oak strip *B*. Above and below the strip *B* are strips *C* and *C*, and all three of the strips are held together by through bolts, as shown in the illustration. The whole structure is supported on the iron straps that hold the expansion coils in position, these traps being mortised into the strip *G* as shown. Grooves *E* are cut into the sides of the strip *C* and a stick *F*, having its ends set in these grooves, serves to hold the cans down so that they cannot float. The covers *D* rest on the strips *C* and in common with the other parts of the grating are made of oak, two thicknesses being used with good insulating paper between them. These boards must be thoroughly nailed together, as they are subjected to rather severe usage and have a tendency to warp out of shape. Some means should be provided for lifting them and this may be done by hollowing out handholes at the ends or by providing regular plates and handles.

Brine Agitators. Brine agitators are of three classes, using centrifugal pumps, displacement pumps, and propellers, respectively. As the object in all cases is to get a steady, uniform circulation of the brine in all parts of the tank, it is plain that the propeller is well adapted to the work and it is used in the great majority of cases.

Displacement Pumps. Where brine coils are placed in the ice storage house or where coolers are operated in connection with the ice plant, there is an advantage in using a displacement pump, as the brine when drawn from the tank may be pumped through the cooling coils before being returned. When this method of circulating the brine is adopted, discharge pipes must be put in the tank so that the returning brine will be distributed throughout the entire tank. One

of these pipes is placed under each of the expansion coils and small holes in the pipes distribute the brine all along the coils. In this way a current is set up at each of the coils and the comparatively warm brine returned by the pump from the cooler coils is brought in direct contact with the expansion coils, with a resulting high efficiency of heat absorption by the expanding gas.

Centrifugal Pumps. The chief advantage with centrifugal pumps lies in the fact that a large quantity of brine can be circulated. The brine is taken from one corner of the tank and discharged into a header on the side of the tank opposite the suction connection of the pump. The rapid circulation set up in this way causes rapid freezing which is a great advantage when ice is needed in increased quantities to meet the demands of the market in hot weather.

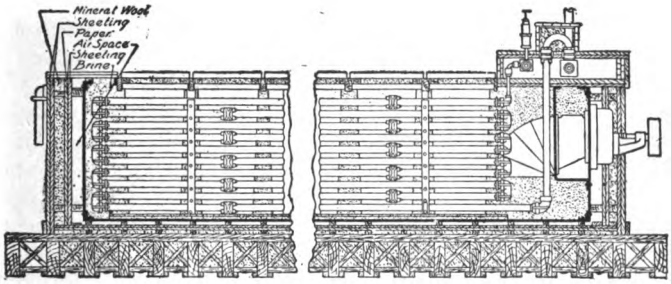


Fig. 82. Construction of Freezing Tank

Propellers. Where a propeller is used for circulating brine, as in Fig. 82, which is a longitudinal section through a freezing tank, one or more wooden partitions are constructed in the brine tank between the cans and along the expansion coils for almost their entire length. The propeller is driven by a direct-connected engine or by a motor, and forces the brine to circulate by moving from the discharge side through the length of one compartment, around the end of the wooden partition and back through the other compartment to the suction side of the propeller. Thus it is seen that there are two passages essential to the operation of the system, one of the passages being open to the suction and the other to the discharge side of the propeller. Where only one propeller is used on a tank, it is advisable to use two partitions so that the suction passage of the

propeller is divided into two parts. The propeller is placed near the center of the tank at one end and discharges through the middle compartment between the two partitions, and the brine, arriving at the far end of the tank, is divided into two streams that flow back by the side passages outside of the partitions to the suction of the propeller. For a 10-ton tank, a 12-inch propeller of ample size, and for a 15-ton tank an 18-inch propeller should be used. Larger tanks require more than one propeller. In planning a method for circulating the brine, one should remember that a comparatively large amount of power is required to operate the propeller system.

Crane and Hoist. The great majority of small and medium sized plants use hand cranes, consisting of a light channel iron carried on four wheels, which run on suitable rails placed at a convenient height on the side walls of the tank room. The channel iron carries a four-wheeled trolley provided with a geared hoist on the drum of which is wound the hoisting chain or rope. A *can latch*, one form of which is shown in Fig. 83, is attached to the end of the chain. The apparatus consists of a board mortised out at the ends so as to drop into the top of the can. In the middle is an eyebolt to which the hoisting chain is connected and hook latches at the two ends are adapted to catch in the holes in the sides of the can. When the can has been lifted and is to be set down on the dumping table the latches are pulled outward so as to release the hooks. With the hand crane and an apparatus of this kind, a man can handle about 15 tons of ice in a day of 12 hours. For plants of larger capacity it is advisable to use a pneumatic hoist and when this is done a special latch may be used so that two or more cans may be lifted at the same time. With this kind of hoist, one man can handle from 40 to 50 tons of ice in 12 hours. In still larger plants, special means are used to hoist the cans and dump the ice.

Dumping and Filling. The dumping and filling of the cans should be done according to some regular, well-ordered system of rotation. Numbers should be plainly stenciled or cut on the covers of the cans so that the tankmen need make no mistake in pulling the proper cans. All the cans should not be pulled from any one part of the tank at the same time, and except in large tanks it is not well to take all the cans of any one row at a single pull. As an example of what may be done, suppose that the cans are numbered

in consecutive order over the entire tank. The tankman could then pull every fourth can, taking the numbers 1, 5, 9, etc. At the next pull he would take the numbers 2, 6, 10, etc.

Various styles of dumping tables are in use, varying from a simple home-made apparatus designed to handle one can at a time. to the elaborate apparatus of a large plant dumping a number of cans at one operation. The can may be dipped into a hot-water tank to thaw the ice block loose, or tepid water may be sprinkled over it to accomplish the same purpose, as is done with the style of apparatus illustrated in Fig. 84.

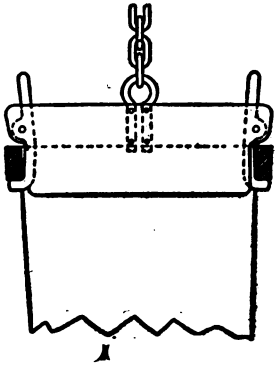


Fig. 83. Can Latch.

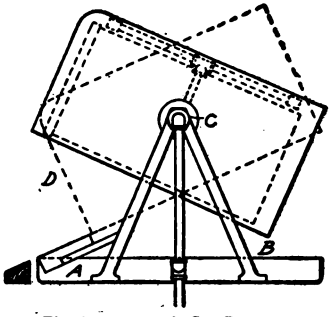


Fig. 84. Automatic Can Dump.

The table here shown is constructed of metal and consists of a drip pan *A* on the bottom of which are riveted two pairs of supporting brackets *B*, made of pipe. Hollow trunnions *C* are connected to the water supply and sprinkler pipes and support the box *D*, in which the can is placed. The ports in the hollow trunnion are so arranged that when the box is in the position shown by the full lines, the water connection is shut off. However, as soon as the box is tilted to the dumping position shown by the dotted lines, the connection to the water supply is made and water flows over the can from the sprinkler pipes until the block of ice is thawed out. When this occurs, the weight of the can, which is not evenly balanced on the trunnions, acts to return the box to the first position, in doing which the water is shut off. Thus the operation is auto-

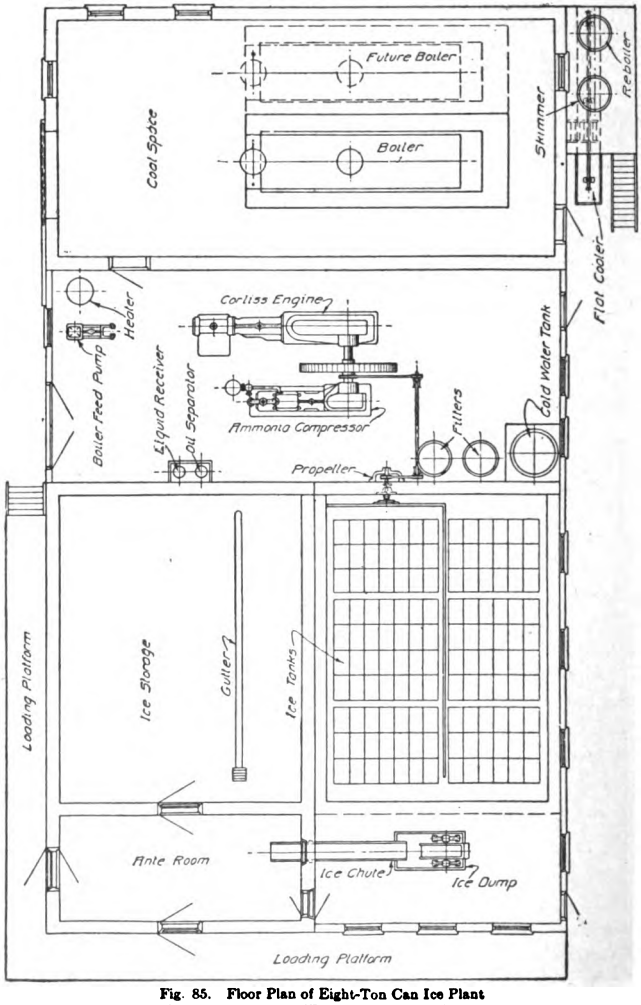


Fig. 85. Floor Plan of Eight-Ton Can Ice Plant
Courtesy of The Fred W. Wolf Company, Chicago

matic and the tankman, having placed a can in the tilting position, gives it no further attention until he pulls and brings up another can to be put in the place of that from which the ice has been dumped. The empty can is then returned to its place in the tank and filled with distilled water from the supply hose by means of an automatic can filler which is placed in the can and the trigger pulled, after which the attendant leaves it and goes about his business. When the water rises to the desired level, it raises a float that automatically moves the trigger to shut off the water supply. By using this apparatus all cans are filled to the same level without special attention.

TABLE XIX

Space Required for Wolf Can Ice Plants

Capacity in Tons	Boiler House	Engine Room	Ice-Tank Room
5	30′0″×12′0″	20′0″×16′0″	33′0″×13′9″
10	32′0″×15′0″	30′0″×16′0″	45′0″×16′3″
15	36′0″×15′0″	28′9″×23′9″	44′0″×23′9″
20	36′0″×15′0″	30′0″×23′0″	55′0″×23′9″
25	36′0″×18′0″	30′0″×23′9″	65′0″×23′9″
30	40′0″×18′0″	32′0″×23′9″	75′0″×23′9″
35	40′0″×18′0″	34′0″×23′9″	86′0″×23′9″
40	40′0″×25′0″	36′0″×28′9″	79′6″×28′9″
50	44′0″×27′0″	36′0″×28′9″	96′6″×28′9″
60	48′0″×27′0″	36′0″×28′9″	113′0″×28′9″
75	48′0″×35′0″	57′6″×28′0″	75′0″×57′6″
100	48′0″×40′0″	57′6″×42′0″	100′0″×57′6″

Layout. The layout of a plant should be given the most careful consideration, as success or failure depends to a large extent on the arrangement of the different parts with reference to convenience and economy in operation. No set designs can be given which will meet the local conditions of every case, but plans of a few typical plants are given to show what should be sought for in constructing a plan suitable for any particular case. Where local conditions do not require specially constructed buildings, the whole plant may be housed in a single building of rectangular form such as that shown in Fig. 85. This design is by the Fred W. Wolf Company and has been used as a basis in designing a large number of successful plants. The boilers are in the end of the building remote from the freezing tank, and the ice machine is so set that as little as possible of the heat radiated from steam pipes, etc., will get to the tank room. The

over-all dimensions for a plant of this kind are given in Table XIX for capacities ranging from 5 to 100 tons. Fig. 86 shows a diagram plan and elevation of an engine and compressor which are built by the Arctic Ice Machine Company. The dimension letters refer to Table XX, which gives a complete schedule of dimensions for cylinder diameters from 7 to 24 inches.

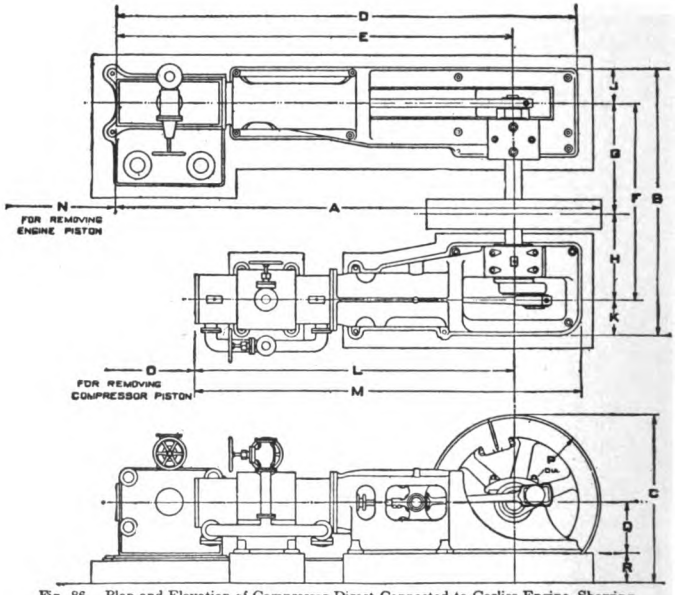


Fig. 86. Plan and Elevation of Compressor Direct-Connected to Corliss Engine, Showing Dimension Letters for Table XX

Courtesy of Arctic Ice Machine Company, Canton, Ohio

Fig. 87 shows another arrangement for a small factory. This is a design of the Frick Company and is suitable for a plant having a daily output of from 6 to 10 tons. For a plant of about 20-ton capacity, the Frick Company uses the design shown in Fig. 88, which gives sectional side and end elevations and a plan view. Another design by the same company for a 50-ton plant is shown in Fig. 89. These three illustrations give an idea of the necessary changes in arrangement for plants of different sizes. Fig. 90 shows in

TABLE XX

General Dimensions Arctic Horizontal Refrigerating Machines—Direct-Connected to Corliss Engine

Compressor		Engine		Suction Pipe	Discharge Pipe	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R
Diam.	Stroke	Diam.	Stroke																			
7	10½	*9	16	2	1½	10–1½	6–5	4– 8	9–1	7–9½	4–8	2–7⅞	24⅛	11	10	6–9½	8–3	2–6	2– 7	4–8	13	15
9	13½	10	24	2½	2	14–11	7–5½	5– 6	13–10½	11–11	5–6½	3–3¼	2– 3¾	11	11¾	8–5	10–2¾	2–6	3– 1	6–0	16	14
10½	15¾	12	30	3	2½	17–2½	8–9¾	5– 9	15–11	13–8½	6–4½	3–9	2– 7½	15¼	14	10–3	12–3¾	3–0	3– 9	7–0	19	8
12	18	14	30	3½	3	16–10	9–2⅝	5– 6	16–0½	13–10	6–8⅞	3–9½	2–11⅝	15¼	14½	11–0	13–3¾	3–0	3–11	6–0	21	9
14	21	16	36	4½	3½	20–3¼	10–4¾	6– 9	19–7¾	16–6½	7–7	4–2½	3– 4½	17	16¾	13–2½	15–9¾	3–6	4– 8	7–6	2–1	11
15	22½	16	36	4½	3½	20–3¼	10–4¾	6– 9	19–7¾	16–6½	7–7	4–2½	3– 4½	17	16¾	13–6½	16–1¾	3–6	4–10	7–6	2–1	11
17	25½	18	42	5	4	23–0	12–1½	7–10	21–7½	18–6	9–1	4–8	4– 5	17	19¼	15–9½	19–1¾	4–0	5– 7	9–0	2–6	10
18	27	20	42	6	4½	23–0	12–1½	7–10	21–7½	18–6	9–1	4–8	4– 5	17	19¼	16–1¼	19–5	4–0	5– 8	9–0	2–6	10
†18	36	....	....	6	4½	....	....	....	....	....	....	....	....	....	....	....	....	....	....	....	....	....
22	33	26	48	7	6	28–6	15–4½	9– 9	26–6	22–6	11–5	5–9¼	5– 7¼	21	2–2½	20–7½	24–9½	4–6	8–1	12–0	3–4	5
24	36	30	48	8	7	29–0	15–4½	9– 9	27–0	23–0	11–5	5–9¼	5– 7¼	21	2–2½	21–3½	25–5½	4–6	8–4	12–0	3–4	5

*Girder frame. †For connection in tandem to cross-compound engine only Standard flywheel dimensions are given—wheels can be altered to suit conditions.

plan and elevation a modern ice factory as constructed by the Triumph Ice Machine Company.

Where absorption machinery is used, the arrangement of machinery may be modified if desired so as to make the plant somewhat

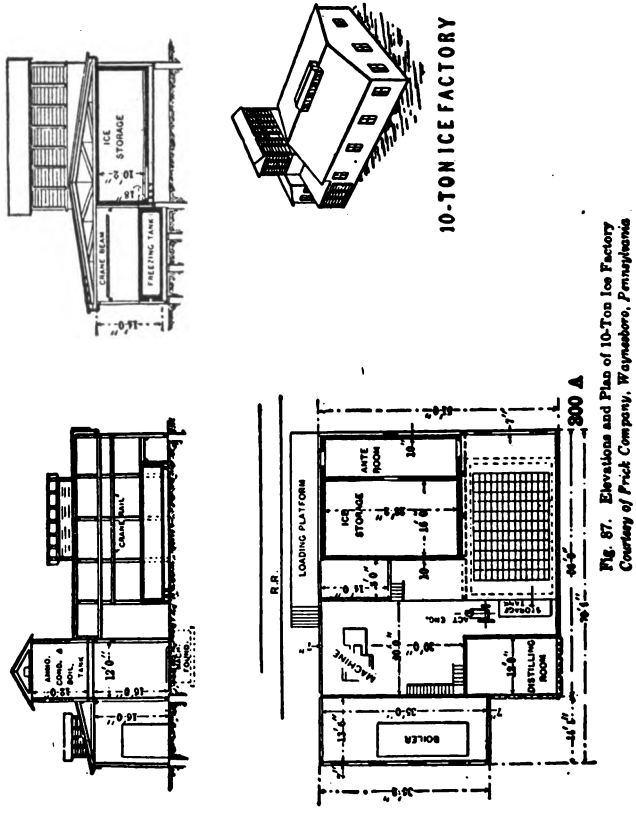


Fig. 87. Elevations and Plan of 10-Ton Ice Factory
Courtesy of Frick Company, Waynesboro, Pennsylvania

more compact, for the same capacity, than a plant operating with compression machinery. This ability to compact the arrangement is due principally to the fact that in the absorption machine there are

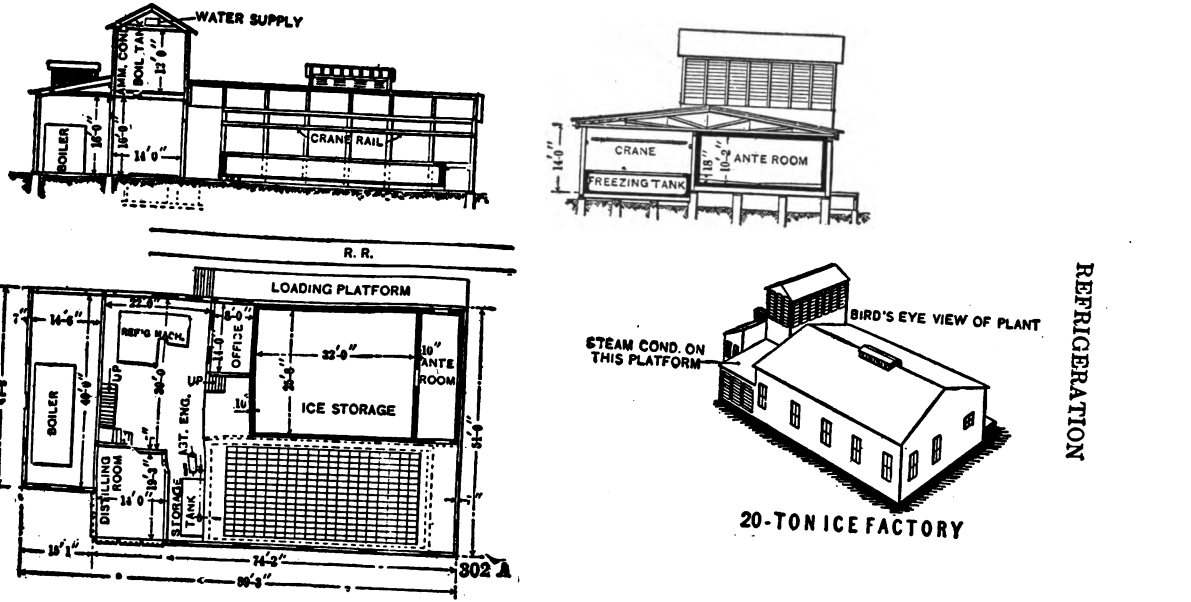


Fig. 88. Elevations and Plan of 20-Ton Ice Factory
Courtesy of Frick Company, Waynesboro, Pennsylvania

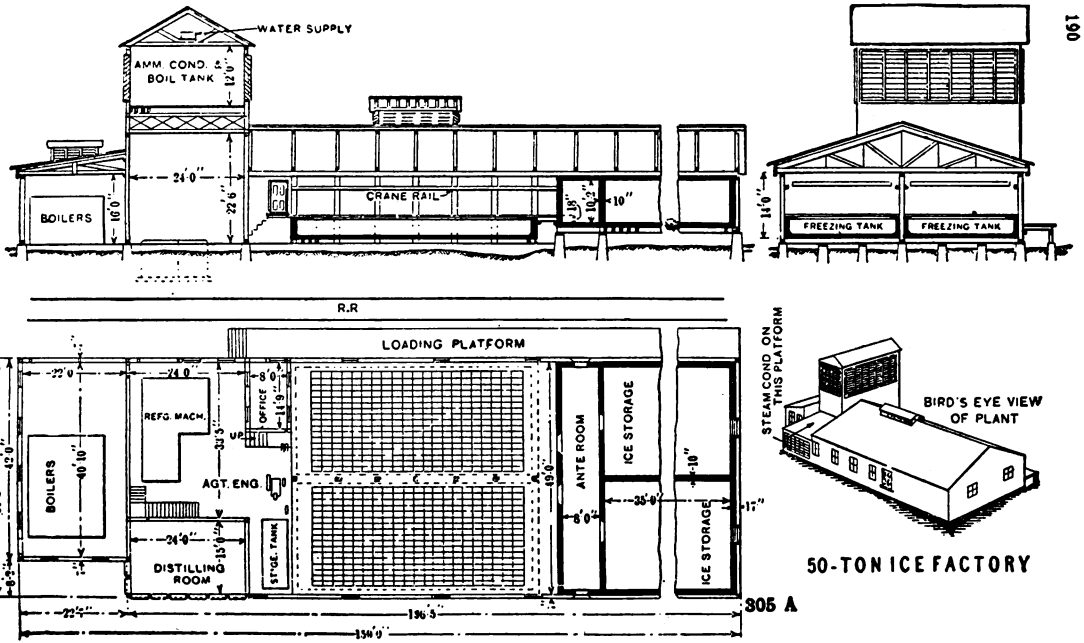


Fig. 89. Elevations and Plan of 50-Ton Ice Factory.
Courtesy of Frick Ice Company, Waynesboro, Pennsylvania

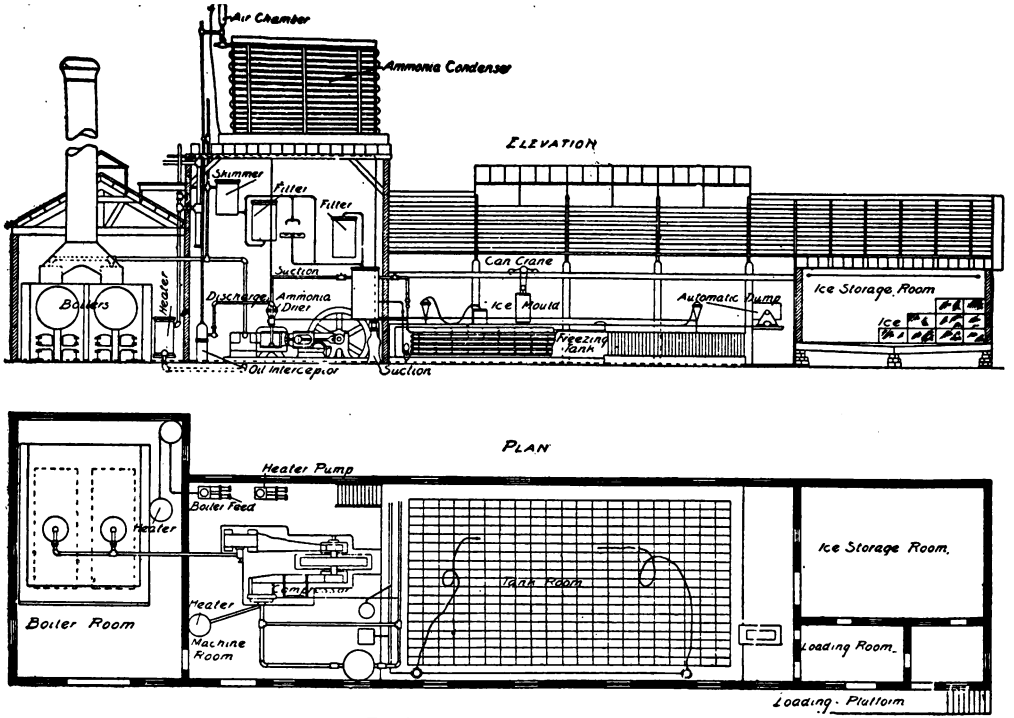


Fig. 90 Model Triumph Factory.

no moving parts, the only moving machinery being the pumps. A good plan for an absorption plant is that used by the Henry Vogt Machine Company, an isometric view of which is shown in Fig. 91.

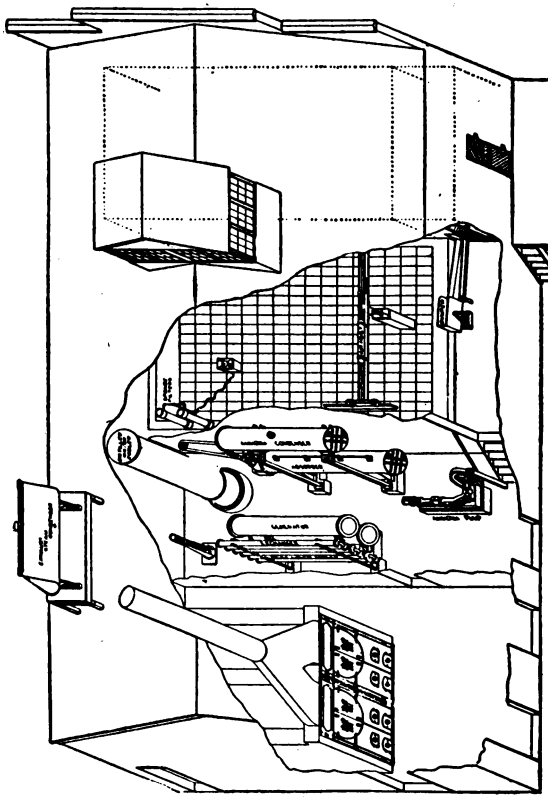


Fig. 91. Layout of Vogt Ice Company
Courtesy of Henry Vogt Machine Company, Louisville, Kentucky

Abundant storage space for ice is provided and with a crane to handle the cans, efficient management is easy. The steam plant is sometimes replaced by a gas engine.

PLATE SYSTEM

Characteristics. Although plate ice may be produced by freezing from two sides of the compartment containing the water and allowing the ice cakes to meet, thereby reducing the time of freezing, this has not been done to any extent. Practically all plate ice is frozen from one side only and on this account a great deal of time is required, about eight or ten days being necessary to freeze 11-inch ice. The time of freezing for a 20-degree temperature is determined by a rule similar to that given for the can system, viz: *Multiply the thickness to be frozen by twice itself plus one. For a temperature of 15°, deduct one-fourth from the result thus found.* Thus for 11-inch ice we have 11 $(2\times11+1)=253$ hours and, deducting one-fourth the freezing time at 15°, is about 190 hours. The freezing apparatus of the plate plant consists of a tank divided into compartments and fitted with freezing plates; a forecooling tank with coils; a crane and hoists; a tilting table; cutting-up saws; water filters and pipe connections for supplying water.

Methods. *Wet Plate.* There are two methods of operation. One, known as the *dry-plate* system, is that in which ammonia gas is expanded directly in pipe coils that make up the freezing plate, the spaces between the pipes being filled in with wood or other material to form a smooth freezing surface on the two sides of the coil. In the *wet-plate* system, brine is used and is closed up in a metal cell or tank from 4 to 6 inches thick and of the size necessary to form the freezing plate. This imprisoned brine is kept cold by ammonia expanding in a pipe coil placed in the tank. In some cases the plate and the attached blocks of ice are removed from the tank bodily, by disconnecting the pipe connections to the expansion coil after drawing off the ammonia in the coil. Where this is done, provision is made to drain the cold brine into another of the hollow plates which is immediately placed in the tank so that the freezing process goes on while the ice is being detached from its plate and disposed of.

In another form of the wet-plate system the cells forming the freezing plates are designed to have cold brine pumped in at the top and run down in a thin sheet over the inner surfaces of the plate and collect at the bottom of the cell, from which it is drawn off by the brine circulating pump. The great difficulty with all applications

of the wet-plate system is that of making the cells tight. It is almost impossible to roll large plates which will not show up small leaks and a few such leaks turn enough brine into the water to ruin the ice. This difficulty of obtaining tight plates stands in the way of freezing by expansion of ammonia direct into a cell on the sides of which the ice is frozen. The cells can easily be made tight against the escape of brine under small difference of pressure but to make them

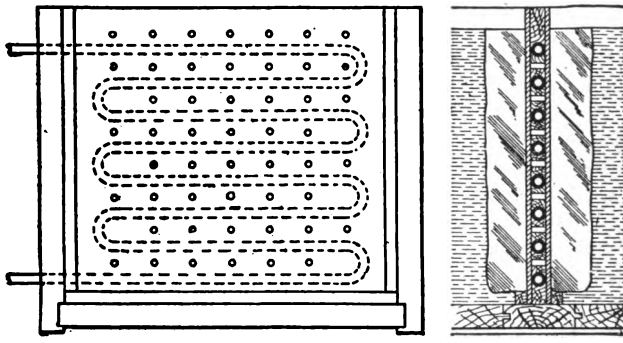


Fig. 92. Coil Plate with Wood Filling

tight enough to retain expanding ammonia gas is impossible except at prohibitive expense.

Dry Plate. In the dry-plate system, pipe coils can be made to hold the gas where care is taken in welding the pipe and in making the joints; the chief difficulty has been that of getting suitable surfaces against which to freeze the ice, while using the coils.

In small plants the ice is allowed to freeze directly to the coils and is then cut loose, but this is a very wasteful method. Wood filling between the pipes of the coils is not stable enough to withstand the rough usage to which the plates are subjected, and on this account smooth metal plates are bolted on each side of the coil and its wood filling, as shown in Fig. 92. Plates of this kind are placed in the compartments of the freezing tank about 30 inches apart on centers, and the tank is filled with water to within about 9 inches of the top of the plate. As the ammonia is expanded directly into the coil, the cooling is very rapid and on this account great care must be taken in feeding or the ice will be frozen before

the air and impurities have had time to be separated out. Another difficulty with the dry-plate system of operation is the fact that the ice forms thicker where the ammonia is fed into the coil than over the rest of the plate so that the block is not of uniform thickness. These difficulties are avoided to some extent by expanding the gas into a forecooler before turning it into the plate coils, but, after all, the dry plate is difficult to operate successfully.

This difficulty is offset, at least partially, by the fact that the dry-plate apparatus is comparatively inexpensive to install while the wet-plate system with its brine storage tank, brine pump, and extra piping for the brine is expensive to install and somewhat extravagant in operation on account of the extra transfer of heat to the brine. Fig. 93 shows a cross section of a cell such as is used with the wet-plate system. The quantity of brine in the cell acts as a kind of flywheel or balancer for the system and aids materially in regulating the temperature to the uniform standard required for making good ice with the water available. Different waters require different brine temperatures, more time being allowed where the water is impure. Practice with the given plant is the only way to determine the best temperature for getting good ice in a given case.

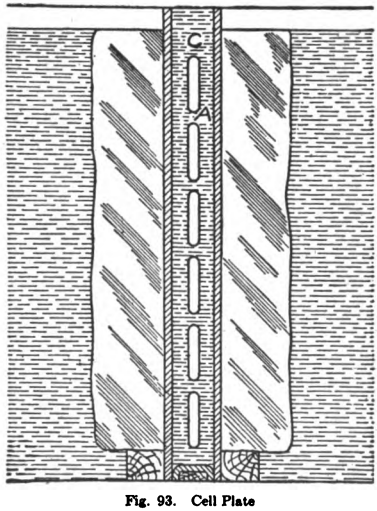


Fig. 93. Cell Plate

Method of Handling. The slabs of ice may weigh from 1 to 10 tons, the maximum dimensions being about 16 by 9 feet by 12 inches thick. In the United States the cakes are usually about 14 by 8 feet by 11 inches. During the process of freezing the impurities eliminated and thrown out to settle to the bottom and may be washed out before refilling the compartment with fresh water, if considered neces-

sary. Heavy traveling cranes are used to lift the ice when frozen and transport it to the cutting floor to which it is lowered from the vertical position by the tilting table. Power-driven gang saws are

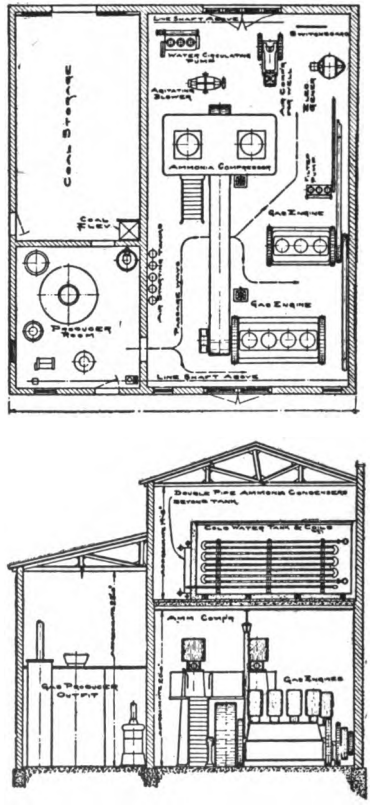
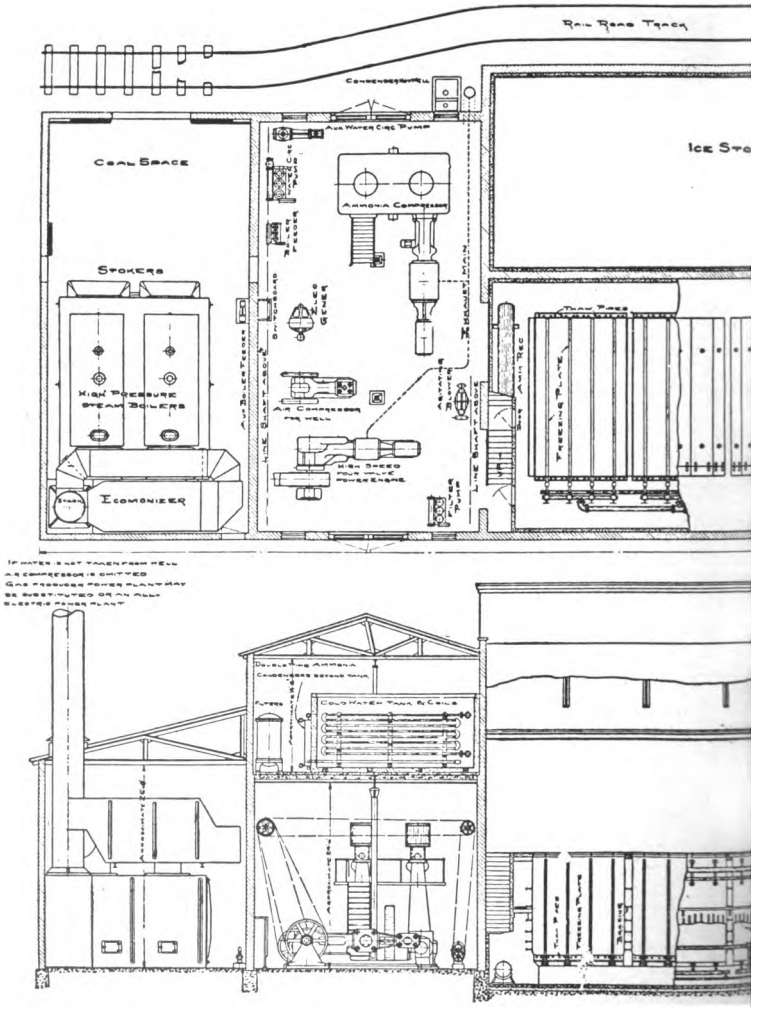


Fig. 94. Gas Engine Power Plant for Direct-Expansion Plate Plant Shown in Fig. 95

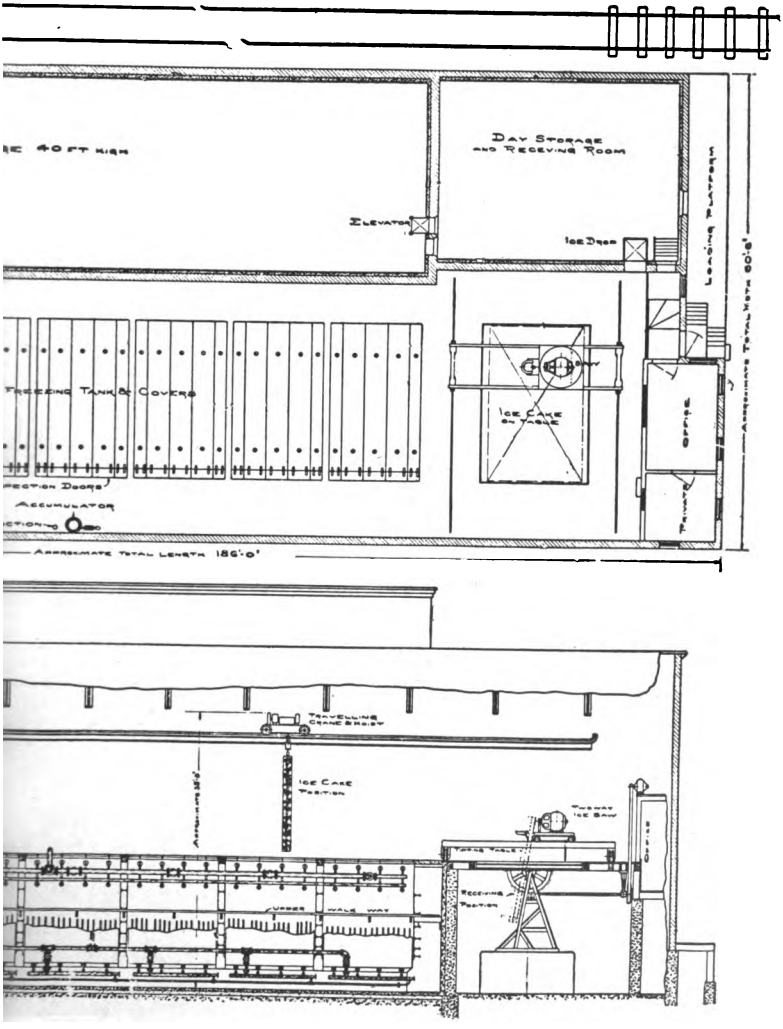
Courtesy of Frick Company, Waynesboro, Pennsylvania

now made to cut the cakes up automatically into any size blocks desired, and chain conveyors take the blocks from the table to the storage room or loading platform. The whole process of lifting is



197–200

Fig. 95. Typical Direct-Expansi
Courtesy of Frick Co



lant. Flooded Ammonia System
ynesboro, Pennsylvania

done as readily as one lifts a single can from a tank, everything being done by power. Figs. 94 and 95 show a modern plate plant as built by the Frick Company. Fig. 94 is the plan and elevation of the power plant where a gas engine is the prime mover and Fig. 95 is the plan and elevation of a layout for the complete plant with the steam engine power plant shown at the left. The water used is similar to that used in the raw water can system, that is, it is the usual drinking water filtered and then further purified during freezing.

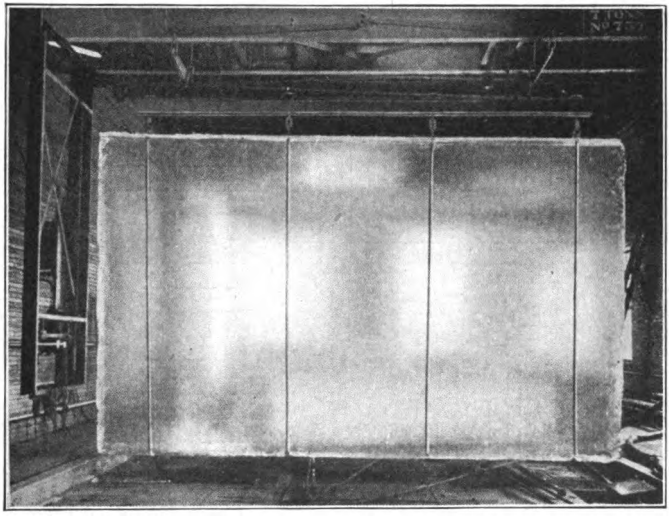
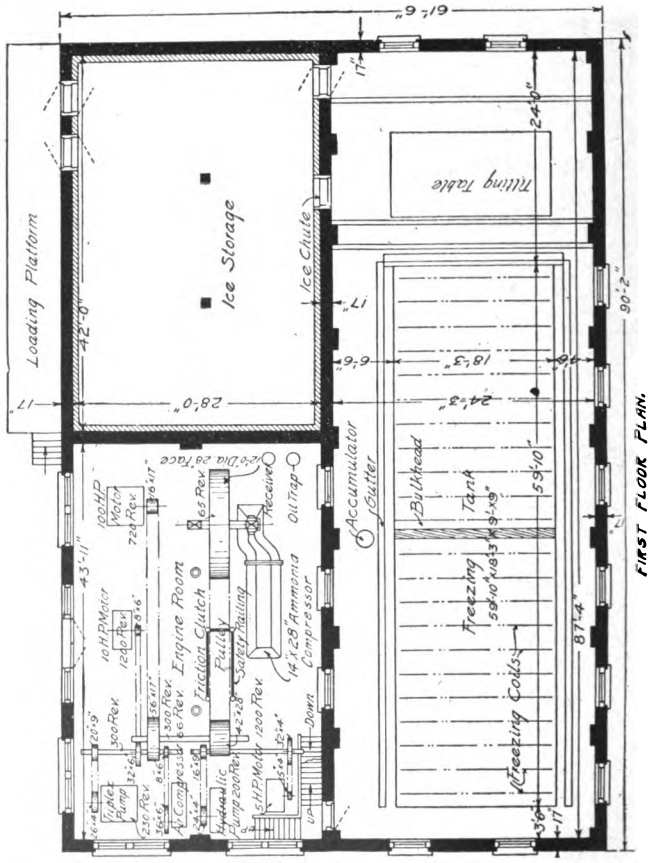


Fig. 96. Suspended Plate of Ice Weighing About Seven Tons. The Windows Behind the Plate Are 60 Feet Away
Courtesy of Frick Company, Waynesboro, Pennsylvania

As the ice is formed from one side only there is no core as in the can system and the ice is usually very clear, Fig. 96. As it usually requires from 6 to 7 days to freeze this ice to the thickness of 12 inches there should be as many large separate tanks as there are days required to freeze and harvest the ice from one tank. Furthermore, each tank should be large enough to produce the full tonnage of the plant for any one day. The ice, when frozen, is thawed loose from the plates by means of hot ammonia gas turned into the coils

after the expanding liquid ammonia has been shut off. The bottom and two ends of the plate are loosened by means of steam passed



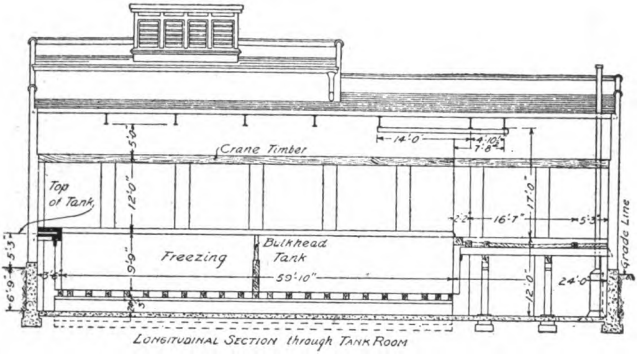
FIRST FLOOR PLAN.

Fig. 97. Floor Plan of Vilter Plate Plant

Courtesy of Vilter Manufacturing Company, Milwaukee, Wisconsin

through small pipes placed against the tank. Such a plant is designed to run practically all the year round and the machinery is in much better condition under this system than when the plant is shut down for the winter months.

Figs. 97 and 98 show plan and sections in outline for a 25-ton plate plant as designed by the Vilter Manufacturing Company, for electric-motor drive. The drawings, it will be noted, show complete details and dimensions, while the notes are self-explanatory.



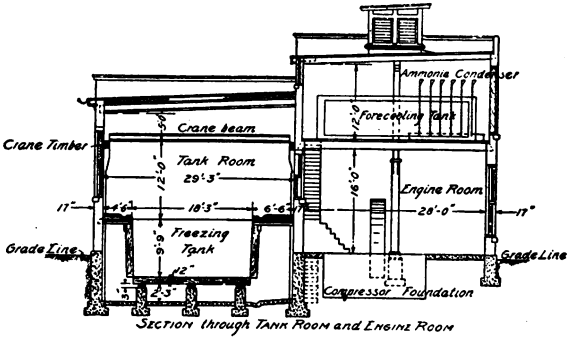


Fig. 98. Front and Side Views of Vilter Plate Plant
Courtesy of Vilter Manufacturing Company, Milwaukee, Wisconsin

There is only one bulkhead in the freezing tank, so that only two compartments are formed. It would be better to increase the length of the tank so that additional bulkheads could be inserted to divide the tank into eight compartments, each containing four double-face cells as required to freeze a day's pull of ice.

MANUFACTURE OF RAW WATER ICE

Need for Development. Owing to the advance in the design of gas and oil engines and the application of electric power, the use of the latter being promoted largely by the aggressive campaigns of the central station and hydroelectric interests, engineers have recently done a great deal of development in detail apparatus, methods, and processes, as well as in plants as a whole, for making clear ice in cans from raw water. In the South, the great number of hydroelectric developments, together with the need for ice plants, has caused a great deal of effort to be put forth in improving the raw water ice plant. With power at comparatively cheap rates from the power companies, there is great incentive to depart from the old distilled water can system, with all its expense and need of careful painstaking operation.

As yet the raw ice manufacturing industry may be said to be in its infancy. Most of the successful plants so far developed have been of rather large proportions, where the investment and conditions justified the employment of expert technical assistance in design and construction. In some respects, the conditions in the raw water plants are analogous to those in the plate ice plants, where the character of equipment is such as to be prohibitive in first cost for the smaller plants. On the other hand, the smaller plant offers better opportunity of economy in the use of purchased power, as such plants can afford to pay a comparatively high rate for current and at the same time effect better economy than if they installed private plants for power production on a small scale. With the large plants it is possible to produce power cheaper than it can be purchased from the power company, except in special cases where hydroelectric power may be had at low rates, or where the plant is so located as to cause excessive cost for fuel or its transportation.

While it is true that the large central station can produce current at remarkably low cost, this cost is, in fact, only a small percentage better than can be had in a good private plant. A fact sometimes overlooked is the excessive cost of distribution of central station current, which is said on good authority, and as shown by the operating costs of some of the larger central stations, to be five or more times the total cost of production. Perhaps the greatest field for the manufacture of raw water ice is in connection with the

use of internal combustion engines, operating with gasoline in the case of the smaller plants and with producer gas equipment in the larger installations. Plants now in operation, as will be mentioned presently, have shown remarkably high efficiency in tons of ice produced per ton of coal.

General Characteristics of System. In every case where raw water is used it must be agitated constantly either by a stirring device in the water near the freezing surface or by the injection of compressed air under 3 to 5 pounds pressure, this air being allowed to bubble up through the water near the freezing surface. In small plants, the can or freezing plate is sometimes rocked to prevent the air from being frozen in the ice. This method is rather inefficient and cumbersome. If the freezing surfaces come together as in the case of can ice, then the residue left by the freezing process—which contains impurities and air—must be removed, or an objectionable core will be left in the center of the block. It is largely in the method employed for the removal of this core that the various systems of making raw water ice may be distinguished. Some of the processes more generally used will now be described and we shall then describe practical plants in operation, showing typical construction and arrangement.

TYPICAL PROCESSES

Can Systems. *Hume Process.* In the Hume method a can of four times the size desired for the cake of ice is used and the freezing process is continued with air agitation until all the water in the can is frozen. On being removed from the can, the cake is sawed into four blocks in such a way as to leave a small imperfection (from the divided core) on the edges of the finished block. The length of time required for freezing varies as the square of the thickness of the ice and it will be seen that a long time will be required to freeze the very thick cakes used in this method. There is also the extra expense of sawing and handling the ice, and power must be provided for the auxiliaries.

Ulrich Process. In the Ulrich system the plan has been adopted of suspending the air agitation near the end of freezing and removing the residual water, which is then displaced by distilled water. Considerable time is required in making the change of water in the

cans, but in carefully designed equipment the operation need not cause much additional operating expense.

Jewell Process. The Jewell system, which is illustrated in Fig. 99, uses a double-walled can which is stationary. This fact insures longer life to the cans and thus partly offsets the added cost of equipment. Cold brine enters the jacket space at the top and leaves near the bottom at from 5 to 10 pounds pressure. Thus a positive brine circulation at a velocity to ensure a good heat exchange is made possible. This system is readily controlled and the freezing is regular. As the lower part of the can is not in contact with the brine, it is non-freezing and has a permanent connection with the compressed-air tank, which is kept at about 4 pounds pressure. This lower part of the can also acts as a settlement place for the heavier

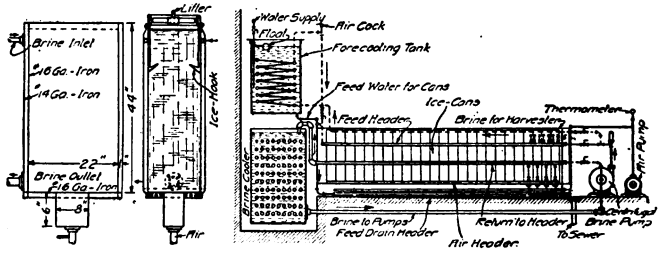


Fig. 99. Jewell Raw Water Ice-Making System
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

impurities which become concentrated as the freezing progresses. At the beginning of the process, iron handles are placed in the top of the can to be used in lifting the ice when frozen. Brine at 32 to 36 degrees is circulated in the jackets to thaw the ice loose from the cans. With a brine temperature of 10 degrees, a 400-pound cake, firm and fairly transparent, is frozen in about 36 hours. The cans are usually arranged in series and each can is well insulated on the exposed sides with granulated cork.

Plate Systems. *Difficulties.* Various modifications and adaptations of the plate method of freezing are also employed in raw water plants, the object being to overcome the long time of freezing required with the standard plate method, where the ice is frozen from one side only. The general description of the plate method

has already been given and the student will readily understand that most of the objections to this method, especially as to its adaptation in small plants, arise from the long time required in freezing, which results in large tanks, expense for pipes, etc. By using low brine temperatures and in some cases by direct expansion of the gas in the freezing plates, the time of freezing is somewhat shortened. The use of low temperatures results in a reduction in back pressure and this, of course, cuts down the economy of the compressor, whereas in an absorption plant there is little difference noted in the efficiency with lower back pressure and hence the absorption machine is largely used in plate plants of usual construction. We have then a contradiction in design conditions, in that the use of electric or gas engine power calls for plate freezing or a modification of it, and this method of freezing is most economically done with the absorption machine which requires steam or similar convenient source of heat for its operation.

There are a number of other problems and difficulties in the design of raw water plants, such as fluctuation in pressure and rate of air supply; freezing up of air pipes owing to moisture in the air; interruption of air agitation when ice encloses the supply pipe; removal of core water; irregular shape of block at top due to agitation; extra labor necessary for handling the larger number of necessary pipe connections; loss by exposure of tank surface in changing core water, great first cost of plant; and irregularity in quality of ice, owing to care necessary to get good ice.

Some of these difficulties have been satisfactorily overcome or their effect counteracted by existing designs. With others, the end is not yet. Where water contains an exceptional amount of carbonates and other impurities, it is best to purify it by passing through filters and water-softening apparatus to precipitating basins, before going to the cans. With low temperature brine and the resulting rapid freezing, the carbonates must be removed rapidly and hence more air should be supplied for agitation. Likewise, the air supply should be varied according to the amount of carbonates and other impurities to be removed.

Pownall Process. In the Pownall process, the water is circulated to and from the cans and, with lowering temperature, the impurities are deposited outside the cans. The rate of circulation

is about .6 gallon per minute per can and the process gives clear ice. In a 300-pound cake there will be about 10 pounds of core water

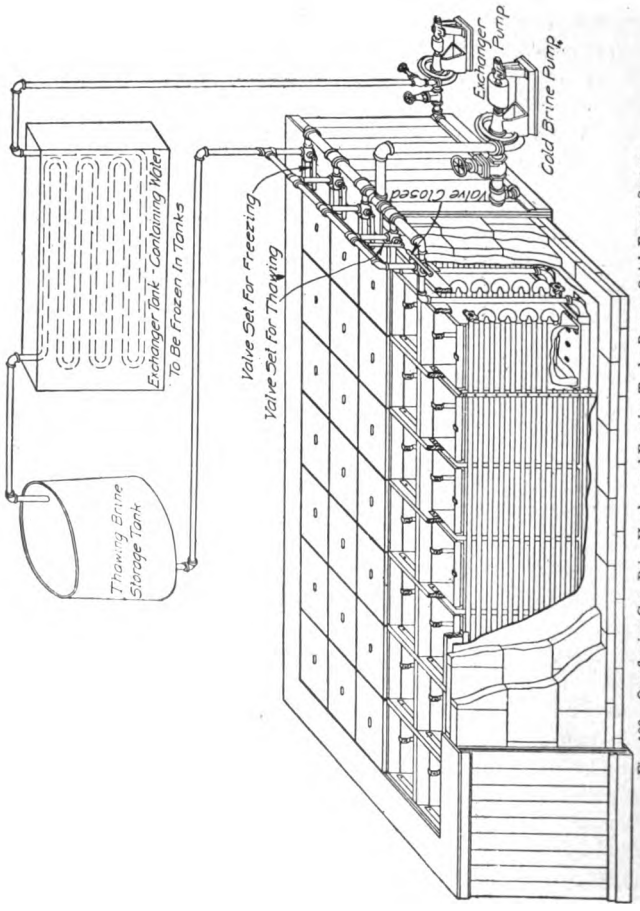

Exchanger Pump
Cold Brine Pump
Valve Closed
Valve Set For Freezing
Valve Set For Thawing
Exchanger Tank Containing Water To Be Frozen In Tanks
Thawing Brine Storage Tank

Fig. 100. Overflowing Can, Brine Header, and Freezing Tank—Parsons Quick-Freeze System

Courtesy of United Ice Improvement Company, New York City

that must be removed and be replaced with distilled water before freezing is completed. The objection to this plan as to others lies in

the fact that a small amount of distilled water is required and there is no economy effected so long as the apparatus for supplying this water must be retained.

Quick-Freeze System. A modification of the simple can arrangement—similar to the center-freeze plate system and to certain German methods—is clearly seen in Fig. 100. By the use of special cans with closed-top pipes projecting upward about two-thirds of the way from the bottom of the can, which is itself immersed in brine in the usual manner, the real freezing thickness is greatly reduced, so that the freezing time is lowered. The cans are removed

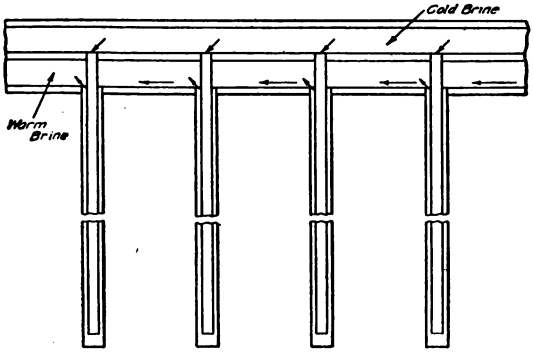


Fig. 101. Center-Freeze Plate Ice

for thawing in the usual manner and refilled with distilled or raw water as may be used. If raw water is employed, then the water must be agitated as above mentioned, but provision for this is not shown in the illustration, which is intended to show only the method of quick freezing. If desired, the small holes left in the ice may be filled with water when the ice is placed in the storage room.

Center-Freezing Process. An arrangement for center freezing is shown in Fig. 101, the apparatus consisting of a number of double vertical pipes, of which the inner one is expanded into the upper header and the outer one to the lower header. Brine flows downward through the inner tube and up through the outer with considerable velocity owing to the comparatively small net cross-sec-

tional area of the upward passage around the inner tube. Effective regulation of the brine circulation may be had in this apparatus. The pipes are thawed out with warm brine, leaving holes in the ice about 1¼ inches in diameter. This is not a serious objection as compared to the marked economy had by freezing ice in 30 to 42 hours as compared to 5 to 7 days on the regular plate system for ice 11 inches thick.

Regelation Process. Holden's regelation process is designed to cut down the large space required for ordinary plants. A hollow drum containing expanding ammonia is rotated in a bath of water at 32 degrees F. and the film of ice formed is scraped off by stationary knives to be later compressed into the form of a solid block of opaque ice. Owing to the fact that the ice is not clear, the process has not been developed for practical use, but inasmuch as there is a large and growing field of use for opaque ice in the manufacture of ice cream, etc., it would seem that there is ample need for the development of this method, which has marked economies.

SMALL RAW WATER PLANT

General Specifications. As an illustration of what can be done in the construction of small plants making raw water ice, the student will be interested in a description of the equipment used in a 30-ton plant of the Pure Ice Company at Centerville, Iowa. The compressor is connected by a 20-inch two-ply belt to a 100-horsepower slip-ring induction motor, using current at 2,200 volts and running at 690 r. p. m. Current is received direct from the central power station. Average compressor speed is 65 revolutions. The freezing tank contains 9,000 lineal feet of 1¼-inch wrought-iron pipe and 432 300-pound cans. The propellers for circulating brine are belt driven from a 5-horsepower motor. Brine is pumped from the freezing tank, by a 2-inch centrifugal pump, driven by a 2-horsepower motor, to the coils of the ice storage room.

Clean Air Supply. Air for agitating the water is supplied by a No. 1 Root rotary pressure blower driven by a 15-horsepower motor. From the blower, the air passes to a receiver where it is washed and from there passes to a drier and separator and thence to one end of the freezing tank, where the air line divides into three parts, a 1½-inch line passing down each side of the tank while a 2½-inch line

passes down the middle. This pipe in the middle of the tank is lowered into the tank frame so as to be flush with the floor. The tank is 16 cans wide, so that the outer headers each care for four rows of cans and the middle header has to supply the air for eight rows.

Raw Water Supply System. Raw water is taken from the city mains by a 2-inch pipe 1,200 feet long and is passed through a float regulating valve into a sand filter 8 feet through. This filter is located on high ground near the plant, so that the water flows by gravity to a 6-ton cooling tank at the plant. This cooler contains 885-feet of 1¼-inch direct-expansion pipe.

Freezing Process. When filling empty cans in the bath, the air pipe from header is inserted first and then the filler, so that the air circulation begins as soon as the water is started into the can. This avoids getting an opaque film on the outside of the block. The air pipes are allowed to remain in the cans until the centers are almost closed and are then removed and the core water is sucked out. The core is then rinsed with distilled water and finally is filled. A 54-inch by 16-foot boiler furnishes steam for the Dean duplex 10×7×12 circulating pump and also for the distilling and reboiling apparatus, which consists of two 5-ton vertical condensers, Austin oil separator, York reboiler, 5-ton mechanical filter, and a 2-ton sweet water tank. This equipment was retained from an older distilling can plant and is larger than needed for the 20 per cent of distilled water used in the cans. Hence the main steam line is throttled to 40 pounds by a reducing valve. With this equipment about 150 pounds of slack coal is used per ton of ice, which is good economy considering the size of the plant. It will be noted, however, that this plant was installed to replace an older one and part of the old equipment was retained. Otherwise in building a new plant it would hardly be laid out as here described.

200-TON RAW WATER PLANT

Characteristics of Plant. An instructive plant on the Pownall system has been installed by the Arctic Ice Machine Company for the Sullivan Ice Company, Buffalo, New York. Fig. 102 shows the ground plan and layout of the plant and also indicates the layout of proposed extensions. This building was not designed for an ice

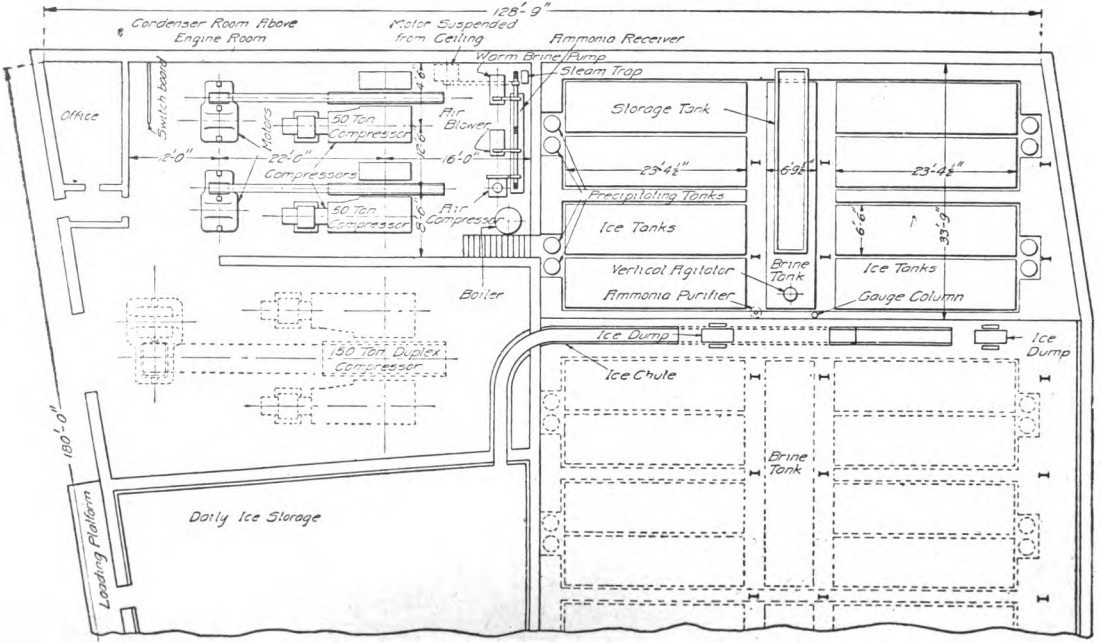


Fig. 102. Plan of Arctic Raw Water Ice Plant—After Plant of Sullivan Ice Company, Buffalo, New York
Courtesy of Arctic Ice Machine Company, Canton, Ohio

plant, but in adapting the equipment to the existing building it will be seen that an excellent arrangement has been made.

Compressors. Two 50-ton compressors are located in the room directly in the rear of the office and are belt driven by two 100-horsepower alternating-current motors. The compressors are of standard Arctic construction, with cylinders 14×21 inches and are horizontal double-single acting. There are special features in the

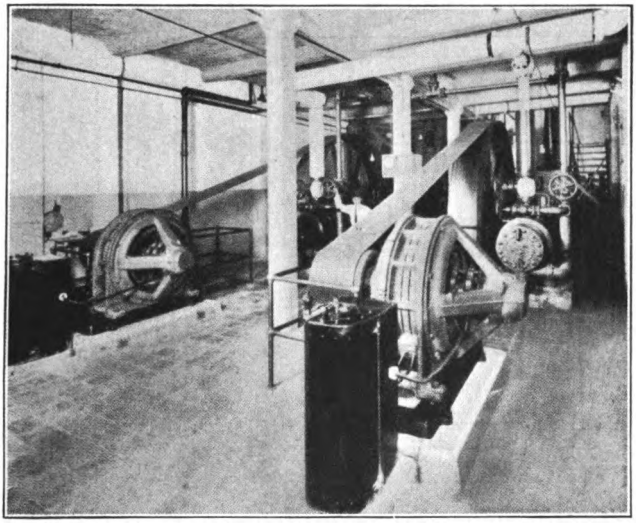


Fig. 103. Electric Motors Driving 100-Ton Compressors
Courtesy of Arctic Ice Machine Company, Canton, Ohio

design of the compressor cylinders and valves by reason of which exceptionally high capacity is obtained. Two pistons are mounted on each piston rod and each of them is in reality a combination piston and suction valve of large area. The suction valves are of the inertia type and are made of chrome vanadium steel, having a tensile strength of 200,000 pounds per square inch. With the design and material used, there is great strength with light weight and the design makes possible a valve of much larger area than

with other constructions. The area used is about four times that ordinarily employed and by reason of this fact the capacity of the machines is largely increased. The discharge valves are located on the under side and open downward. The water jacket covers the sides and head of the compressor and a portion of the stuffing box. Fig. 103 shows the compressors and motors in engine room.

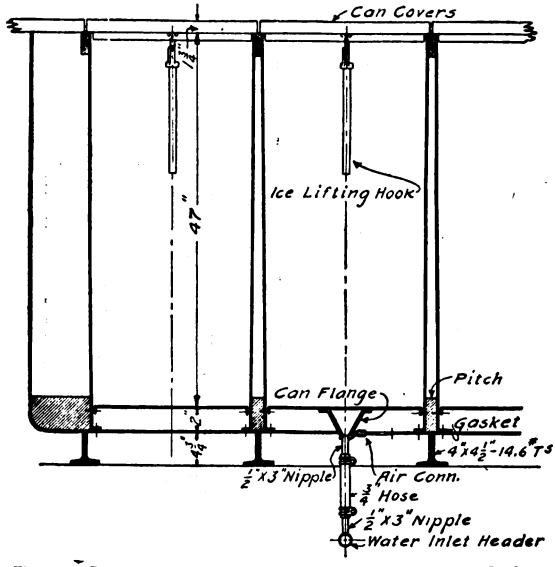


Fig. 104. Diagram of Can Construction and Connections, Raw Water Ice Plant
Courtesy of Arctic Ice Machine Company, Canton, Ohio

An air compressor furnishes air for the ice hoist and a noiseless rotary blower furnishes the air for agitation. In the Pownall system, the air requires no treatment whatever, such as cooling, dehumidifying, and similar processes. Agitation air is introduced directly into the bottom of the cans, throughout an entire battery, in equal quantity and at the same pressure, by opening a single controlling valve.

Ice Tank Showing Can Construction. Adjoining the engine room is the ice tank, which is 64.5 feet long by 33 feet wide and is divided into eight compartments each of which contains 66 400-pound cans of special construction and standard dimensions. Fig. 104 gives a good idea of the can construction, it being a vertical cross section through two cans. On the bottom of each can is a combination flange which has individual entries for the air and water into the can. At the bottom of the figure will be noted the valve arrangement by means of which the 66 cans in each freezing compartment are filled by opening a single valve that allows the water to flow into the bottom of the cans through permanent connections. Each can is filled to exactly the same height, this being determined by an overflow. Another valve, connected to the air pipes shown in the illustration, is opened when the cans are filled and supplies air to each of the cans in the compartment in equal quantity.

Freezing Process. Two large brine valves controlling the flow of cold brine to the freezing compartment are next opened and thus permit the brine to circulate around the cans. No further attention is necessary until the ice is frozen to a point where there remains a core about one-half inch wide throughout the length of the partly frozen blocks, when by opening a 2-inch valve, known as the core water drain valve, the unfrozen core water is drawn off. The air valve is then closed and the cores are filled with distilled or degasified water, after which freezing is allowed to continue until the blocks are completely closed in, thus securing a block of ice almost equal in appearance to plate ice, being practically coreless and free from germs.

Treatment After Freezing. When the freezing is complete the brine valves are closed and the tank is allowed to stand about 45 minutes, after which a 2½-inch centrifugal pump is started, which has inlet and outlet lines connecting to each of the eight freezing compartments. This pump then draws the brine from the freezing compartment through a cooling coil in a storage tank, containing water with which the cans are to be filled, and then back to the freezing tank. Thus the water for can filling is cooled and the brine temperature raised to about 38 degrees F. Any water from meltage in thawing out the cans is saved and transferred to the water to be used with the next freeze.

It will be understood that the cans are fastened to the bottom of the tank and the ice is harvested with a hoist which is attached to hooks, that have previously been dropped over the edge of the cans and frozen in the side of the blocks. A Burns can dog is used in attaching to the hooks and a horizontal pneumatic crane, arranged for lifting two 400-pound blocks, handles the ice to the dump. Since there are no cans to be handled in removing the ice, a single man can harvest the ice from the entire 66 cans in a compartment in about 1¼ hours. The system is arranged so that one compartment is harvested every three hours during the day and night and it will be seen that the harvesting will then require a little more than one-third of the tank man's time.

Refilling the Cans. After the ice has been pulled from a tank, the valve between the freezing tank and water storage tank is opened and the tank man is free to go about his other duties, while the water that has been cooled in the storage tank flows into the ice cans. As soon as the cans are filled, the supply valve is closed and another valve supplying water from the city mains and regulated by a float control is opened so as to fill the storage tank. The tank man then opens one air valve, one brine inlet valve, and one brine outlet valve from the brine cooler tank and the freezing process begins again in the compartment that has just been harvested.

Features of Pownall System. In construction, the ice-making tank is similar to the standard distilled water can plant tank, except that the cans are fastened into position and the space between the cans is filled to a height of about 5 inches, with plastic insulating material that prevents the brine from coming into contact with the bottom of the can. The cans are placed on close centers, thereby allowing large capacity in limited tank space. Fig. 105 shows the construction and layout of the freezing and brine tank and connections, with insulation, etc.

It will be noted by referring to the layout in Fig. 102, that there is a round steel precipitating tank at the end of each freezing tank. Impurities thrown off by the process of freezing are carried in the water to this precipitating tank and there deposited, the velocity of flow being slow to permit this, as already mentioned under the general description of the Pownall system. From the precipitating tank the water circulates back to the freezing cans.

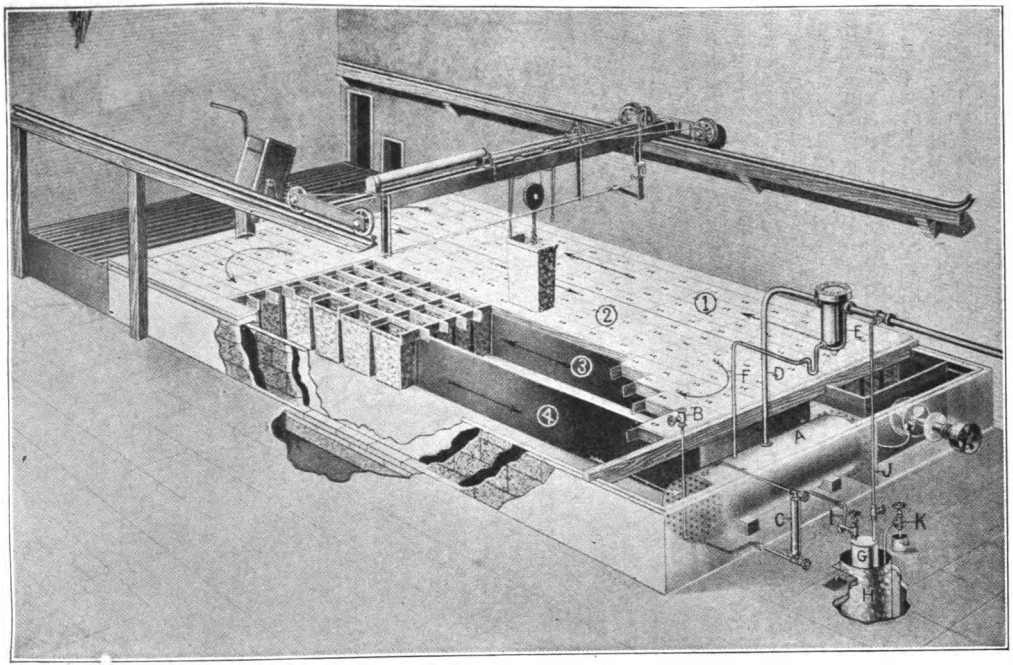


Fig. 105. View Showing Operation of Artic-Pownall Shell Cooler Tank and Freezing Apparatus
Courtesy of Arctic Ice Machine Company, Canton, Ohio

As will be noted in Fig. 105, the brine in the cooling tank is cooled by the Arctic-Pownall patented shell brine cooler instead of the usual piping and fittings. By referring to the ground plan in Fig. 102 we note that the brine cooling tank is located between the freezing compartments, dividing the tank room into two parts. Referring again to Fig. 105, we note that liquid ammonia is introduced into the cooler through the valve *B*, the height of the ammonia being shown by the column *C*, while the ammonia gas passes off through pipe *D*. Trap *E* separates any unevaporated liquid from the gas and this liquid is returned to the top of the cooler through the pipe *F*. The ammonia purifier *G* is connected to the bottom of the cooler and the impure ammonia is received in the purifier which is set inside of tank *H*. Slightly warmed water is allowed to flow through this tank occasionally to warm the contents of the cylinder *G*, thereby separating the gas from the impurities, so that the oil, moisture, etc., are deposited in the purifier, leaving the gas to be returned to the suction pipe in condition to again perform its full duty. Valve *K* is provided to remove the impurities from the system. As the bulkheads are rigidly fastened to the bottom of the tank, the brine must travel in a forward direction, as indicated by the arrows in Fig. 105, an even flow of brine being thus maintained throughout the tank to promote an even rate of freezing. The walls of the tank are insulated with 4 inches of Nonpareil cork board, while around the precipitating tanks and between the ice making and brine cooler tanks, granulated cork is used.

STORING AND SELLING ICE

Problem of Ice Supply and Distribution. Distribution is the one important problem of the ice manufacturer. The product of his factory is perishable and cannot be held except at considerable expense. Some manufacturers, it is true, find it advisable to have a smaller plant than required to meet the demands of the summer trade and arrange to run all the year round, storing up the ice made during the winter so as to have it available when needed. The cost of such storage is about as much as the interest on the larger plant, and there is considerable loss of the ice put in store unless it is refrigerated. This necessitates using part of the capacity of the machine on the cooling coils of the storage rooms. Then again there is no

opportunity to overhaul the plant when run continuously and the item of depreciation is larger than it should otherwise be. On the other hand, the best machine and the wisest manager cannot regulate production to exactly meet demand, for two successive summer days may bring very different demands for ice. Some days the manager has ice melting on his hands or his machine killing time, while at other times he sits up nights wondering where he is going to get the ice.

Temporary and Permanent Storage. All things considered, it is best to have a medium-sized plant, store some ice, and provide for an opportunity to overhaul, repair, and repaint the system during the winter. Ice plants, then, are usually provided with a temporary storage room and a larger room for permanent storage. Any overplus of production from day to day goes into the small storage room and in seasons of very light demand practically all the output will go into the large storeroom. In most cases, and wherever possible, it is best to have the storage rooms on a floor level lower than the top of the tank so that the ice can be passed by chute to the stores. Otherwise conveyors are used, these being of several forms, but all built on the endless chain plan. A chain having catch lugs passes along a slot in the floor of the slide or chute and carries the ice up to the storage room. In storing large quantities of ice, as in plants where fruit and produce cars are iced, it is necessary to pack the ice in tiers and for more than two tiers some form of hoisting apparatus should be used in the storage room. About 50 cubic feet of space are allowed per ton of ice to be stored, and 1 running foot of 1¼-inch brine piping should be allowed for every 6 to 10 cubic feet of space, depending on the latitude and the size of the room. Owing to the low temperature of the ice, it is safe to allow at least one-third less pipe-cooling surface than is provided for ordinary stores. A temperature of 28 degrees is ample to prevent melting but some authorities prefer to carry as low as 22 degrees, for they consider the low temperature keeps the ice firm.

Costs. Based on general conditions, the cost of building storage for ice will be about $5.00 per ton of storage capacity and the cost of handling the ice will be about 15 cents per ton, while fixed charges will run about 25 cents and 10 cents should be allowed for incidentals. These are the costs per unit when the total cost is distributed over all the ice made in the plant and not merely that

TABLE XXI

Costs in Ice Plants of Varying Capacities

Daily capacity	10	20	30	40	50	60	80	100
Production 330 days	3,300	6,600	9,900	13,200	16,500	19,800	26,400	33,000
Cost per ton 330 days	$2.17	$1.89	$1.63	$1.62	$1.54	$1.51	$1.42	$1.47
Cost per ton when storing 100 days' production	$2.32	$2.04	$1.83	$1.77	$1.69	$1.66	$1.57	$1.62
Production 230 days	2,300	4,600	6,900	9,200	11,500	13,800	18,400	23,000
Cost per ton 230 days	$2.40	$2.08	$1.81	$1.80	$1.70	$1.65	$1.56	$1.62

part which is stored. In determining the size of storage capacity in reference to the size of the producing equipment, the decision will be based on the local marketing conditions, bearing in mind the desirability of running the machinery continuously, or at least for 330 days during the year. The remaining 35 days are needed in any event for overhauling the equipment. Experience has shown that, with a plant operating continuously in this manner, a storage capacity equivalent to the plant capacity for 100 days is ample to meet the fluctuations in demand and to provide ample reserve for contingencies.

Table XXI shows the daily capacity of plants of several sizes and data on the cost of production, operating continuously with and without storage. By reference to the figures, it will be seen, for example, that a 20-ton plant in 330 days will produce 6,600 tons of ice at a cost of $1.89 per ton, and if 2,000 tons are stored, the cost will be $2.04 per ton. With a 30-ton plant operating 230 days and then shutting down, the cost of the ice is $1.81 per ton. Other cost data on a somewhat different basis is given in Table XXII.

As a general conclusion, if there is sale for 60 per cent of the plant output, storage should be built for the other 40 per cent and the plant should be operated for 330 days and a new market should be sought for the remaining capacity that is held in storage. In building a new plant, provisions should be made to store 10 per cent of the output and arrangement should be made so that the storage may be enlarged as the market is developed.

Packing Ice. Methods of packing vary; sometimes space is left between the blocks for ventilation and sometimes the blocks are placed close together and above each other in successive tiers—*i.e.*, no breaking of joints—with packing material provided where the storeroom is not to be cooled artificially. Where spaces are left, wood spacing strips are placed between tiers and blocks in all direc-

TABLE XXII

Estimated Costs of Making Ice—Distilled Water Can Plants

Taken by Permission from Catalogue of Frick Company

Tons Ice Daily	Engineers		Oilers		Firemen		Tankmen		Laborers		Bitum. Coal		Oil Lights Sundries	Total Expense Daily	Expense per Ton Ice
	No.	Cost	No.	Cost	No.	Cost	No	Cost	No.	Cost	Pounds.	Cost			
3	2	3.50									2100	2.90	.80	7.20	2.40
4	2	4.00									2700	3.70	.90	8.60	2.15
5	2	4.30									3000	4.10	1.00	9.40	1.88
6	2	4.60									3200	4.30	1.00	9.90	1.65
8	2	4.00					1	1.80			3500	4.70	1.20	11.70	1.47
10	2	4.40					1	2.00			3900	5.30	1.30	13.00	1.30
12	2	4.20					1	2.20			4300	5 70	1.40	14.00	1 17
15	2	4.20					2	3.60			5300	7.00	1.70	16.50	1.10
20	2	4.80					2	4.20			6800	9.10	1.90	20.10	1 01
25	2	5.00			1	2.00	2	3.60			8300	11.10	2.10	23.80	.96
30	2	5.40			1	2.40	2	4.00			9800	13.20	2.40	27.40	92
40	2	5.70			2	4.00	2	4 40			12600	16.90	3.00	34.00	.85
50	2	6.00			2	4.00	2	4 80			15000	20.10	3.50	38.40	.77
60	2	6.40			2	4.40	3	6.90			18000	24.10	4.00	45.60	.76
75	2	6.50	1	2.00	2	4.80	3	7.50			22000	29.50	4.80	55.20	.74
100	2	7.00	1	2 50	2	5 20	4	10 00	1	2 50	27500	36 80	6.00	70.00	70

Coal taken at $3.00 per gross ton delivered, which is a fair average.

To the above should be added 7% to 3%, depending on the size of plant and grade of machinery installed, for depreciation. Also about 3% on cheap buildings and 2% on good ones for depreciation.

Taxes and insurance form the balance of estimate of cost.

The estimates given are believed to be liberal for present conditions.

tions. If hard dry ice is put in store at or below freezing and the temperature is kept down—or even packed simply, without cooling coils in the rooms—it will come out in good condition without the strips, which are little used in the United States. The rooms should have ventilators so that all foul, damp air may be removed, and good drainage should be provided. In permanent storerooms good insulation should be provided and this is done almost universally in ice plants, there being no need of packing materials except in the case of natural ice storage. Materials used for such purpose are hay, rice straw or chaff, soft wood shavings, sawdust, and similar substances. About six inches of this material is packed around the walls in storing ice where cooling coils are not used. Also a good thick layer is placed on top of the upper tier. When coils are used they should be placed in racks hung from the ceiling and provided with drip pans having proper drainage connections to the sewer. In some cases it is necessary to place the coils on the walls of the room.

Selling. Where ice taken from the stores is for icing cars, it is put through a crusher and sent by barrow or chute to the car box. In delivering ice to the retail trade, care should be taken to be regular and systematic in all arrangements and dealings with customers. Go to the same house at the same time on the day when it is known that ice is wanted and do not go any other time. Endeavor to have the men satisfied so that they will stay on the job long enough to learn their business and the little traits of the customers. Have everything about the wagons and the men clean, and use tested scales with the coupon system of selling. Let each team have its regular route and let the drivers understand that they are responsible for what happens on their respective routes. In shipping small lots of ice, blocks may be packed in sawdust in bags. Where car loads are to be shipped get refrigerator cars if possible. If not, pack the ice in an ordinary car with sawdust, using heavy paper around the blocks after they are in position so as not to foul the ice with the dust. The paper also helps to keep out heat. Suitable hand tools should be provided in plenty as they are worth their cost several times over in saving the time of drivers and help, not to speak of insuring accurate cut of ice, which means less loss and better satisfaction to customers.

ICE-PLANT INSULATION

General Specifications. The most important insulating work in an ice plant is on the freezing tank. Besides this, the ammonia line from tank to compressor, as well as the suction headers, where exposed, and all brine circulation lines should be insulated. The steam lines should be covered to prevent undue radiation. For this purpose a good magnesia covering should be employed. For the ammonia and brine lines, cork pipe covering should be used. Cork is now prepared for such work with parts made to fit all pipe fittings, as well as any bends and turns. Next to the tank in importance the ice storage rooms should be protected with insulating material, more or less care being used in this work depending on the use to which the room is to be put. For a temporary small storage it is not worth while to spend a large amount of money, but for permanent storage rooms the insulation should be done well. This may be done in any of the ways usual for cold-storage rooms, care being taken to provide drainage for any water that may result from melting.

Storage-Room Insulation. Cork insulation finished with cement plaster is about the most satisfactory material for an ice storage room. On a concrete foundation, from 4 to 6 inches of Acme corkboard is laid in cement, coated with asphalt, and finished over by laying 3 inches of concrete having cement finish on top. The ceiling and walls are insulated with from 3 to 6 inches of corkboard laid in Portland cement, with asphalt between layers, and finished with Portland cement plaster. This method of insulation gives a permanent waterproof finish and is effective and durable.

Tank Insulation. There are a number of ways to insulate a tank and various insulating materials that may be used, but planer shavings, when perfectly dry, give about as good insulation as can be had at moderate cost. Cork is better but is more expensive, though by using it in granulated form for the sides of the tank the expense is reduced considerably. Other manufactured products are too expensive, as a rule, in proportion to the benefit to be derived from their use. Sawdust lies so close that there is not enough dead air space, and takes up water readily so that its insulating properties become greatly impaired. Ground tanbark is subject to the same objection. Since good insulation cuts down operating

expenses, it is economy to use as thorough insulation as circumstances permit. This does not necessarily mean the most expensive job that can be had. Where shavings are used, the thickness beneath the tank should not be less than 12 inches and on the sides it should be at least 10 inches, greater thickness being desirable if space can be had.

Matched flooring is used for partitions, with tarred paper laid on the flooring when in place, to make it air-tight. A simple construction is obtained by coating the outside surface of the tank with asphalt or pitch, and packing shavings between it and the air-tight wall built up of matched boards on studs set on 18-inch centers. In the case of metal tanks, which are used almost universally in preference to wood, a layer of pitch and 1 or 2 inches of shavings should be laid on the floor so as to form a cushion on which the tank sets, thus preventing possible strain due to irregularities of surface. Although wood tanks have been in use for some time and cement has more recently come into use as a material for tank construction, neither of these materials may be considered as satisfactory in all respects as the steel tank. More framing must be used with the wooden tank to withstand the pressure of the water and great care must be taken to make the cement or concrete tank waterproof. For plate plants, the freezing tanks are commonly constructed of wooden compartments, the framing being made ample to withstand the pressure. Where the water is bad and it is necessary to wash out the freezing compartments often, it is well to have each compartment insulated from the others.

Cork insulation is largely used on tanks, owing to its waterproof qualities and the fact that it requires much less space than other insulation. Where this material is used, the foundation on which the tank is to be made is constructed of concrete, preferably laid on cinders, on top of which Acme corkboard is laid in Portland cement. This insulation is from 3 to 6 inches thick and is coated on top with asphalt, the tank being set directly in the asphalt. The sides are then insulated with Acme or Nonpareil board laid on in cement, with asphalt between layers and finished outside with Portland cement plaster. This insulation is usually about 6 inches thick and is quite as effective as the thicker insulating walls made with other materials. Where it is desired to reduce expense, and space is of

no particular account, regranulated cork may be used around the sides, packing it between the tank and a wooden wall, as in the case of shavings.

Pipe Insulation. If pipe insulation is to be applied economically and in a manner to be efficient, care must be taken to lay out the piping so that there will be ample room for the insulation. Where this is overlooked, as is too often the case, the insulation cannot be applied of the proper thickness, or at places must be partially cut away so that the material does not do its full duty. Pipes in the steam plant, as well as in the refrigerating part, should be well insulated with suitable material. Whether it be hot steam or cold ammonia or brine, the object to be attained in any case is conveyance of the material without change of temperature condition. Thus it will be seen that on all merely conveying piping some form of insulation should be applied. In the case of condensing coils, expansion coils, cooling coils, etc., the object is to transfer heat and, of course, there can be no insulating covering.

Steam Pipes. With steam pressure of 150 pounds, the loss of heat per square foot of pipe surface per degree difference of temperature between the steam (which is 365 degrees F. at this pressure) and the atmosphere is 13.5 B.T.U. per minute. To ascertain the total loss in any plant, we figure up the area of the pipe from standard tables of pipe dimensions and multiply this by 13.5 which will give the loss for one minute. We then multiply this by the number of minutes of operation and divide the total by 10,000 B.T.U., which is the average heat value of a pound of coal. This result is then divided by 2,000—the number of pounds in a short ton—and the final result is multiplied by the cost of coal per ton. This gives the total loss in a given case for the period of operation considered. In the average steam plant it will be found that the loss in pipes not insulated will be about as much annually as the cost of proper insulation.

Cold Pipes. As between the various insulations for cold pipes there is not much choice in point of efficiency, so that the selection in a given case will be determined by the life and first cost of the material. The prime essential is to have the insulation carefully applied so that it will be held firmly in position and there will be no openings between sections of the material. Also the material should

be of ample thickness to avoid the formation of frost on the pipes. If such frost be formed either on account of thin material or on account of air admitted at joints in the material, the internal pressure will tend to pry the material off the pipes, so that it will have to be removed and new material applied at excessive cost. It is better to spend the money for the correct amount and careful application of the material in the beginning.

Cold-pipe insulation requires a great deal more care than is necessary with steam pipes. In the case of cork sectional covering, the joints between sections should be carefully cemented to make them air-tight. Where hair felt is applied, it should be put on in layers and the joints of each succeeding layer should be broken with those of that preceding. It is best to use a waterproof covering in all cases on the outside of the material when applied complete. The layers of hair felt are usually laid in hot asphalt and the joints filled with this material, so that together with a waterproof covering the material should be both water- and air-tight. Where a plant is in operation when the material is to be applied, all frost and moisture must be removed from the pipes. This may be done by pouring hot water over such portions of the pipe as can be covered before any frost may be reformed.

COLD STORAGE

Advantage of Cold Storage. After ice making, cold storage is the most important and widely used application of mechanical refrigeration. Fruits and perishable products may be preserved during periods of plenty until such time as the supply falls off and the demand increases, when the products, coming from store in good condition, may be sold at a profitable figure. Thus decay is prevented, the product is preserved in its natural form—quite another matter from goods preserved by drying or salting—and the dealer is able to make a profit. The producer at the same time is able to market his crops to better advantage than when all the goods have to be sold on a glutted market. Owing to the fact that the period of consumption for any given product is greatly increased, production can be increased accordingly with a corresponding increase in profits to the farmer and fruit grower. The owner of perishable

goods is not compelled to market them for fear that they may spoil but may choose his market and hold his goods irrespective of time and distance.

For these reasons, cold-storage establishments are coming into use the country over. Refrigerator cars make possible the shipping of goods to distant markets where good prices prevail; and in case markets are not satisfactory in the country of production, goods may be exported in carefully-constructed storage rooms on board the large steamers. Thus it is possible to place perishable products in the hands of consumers in such quantity and at such time as the owner desires, so that the market conditions are steady and the consumer is able to obtain articles of food that could not be had without the aid of refrigeration. Meats produced in Australia are shipped to England and fruits grown in California are sold in New York and Europe. On a bleak winter day one may have the freshest vegetables and fruits on his table, in any part of the world. Peaches grown in Australia have been served at millionaire feasts in New York during the months of January and February. Apples, butter, eggs, and other such products are sent abroad by the shipload. In a word, there is no perishable product that cannot be handled to advantage by means of refrigeration.

But food products are not the only things kept in cold storage. Many articles not classed as perishable are kept at low temperatures. Furs, for example, are placed in storage to prevent damage from moths and to preserve the skins. On coming out of store the luster of the furs is greatly improved, the articles becoming more valuable in some cases than before storage. Clothing and woolens are also stored. Dried fruits are kept during the warm months of summer. Seedsmen find it profitable to store their stock so as to prevent deterioration by the seed drying out, owing to evaporation of the oils. Thousands of dollars are saved in this way, as the germinating value of the seed may be kept unimpaired and the seedsman has good insurance against failure of any year's crop. Peanuts, walnuts, and other like goods are carried through the summer and, during the winter, potatoes and cabbage are put in store. Each year some new product is added to the list of articles carried in cold stores and there seems to be no limit to the growth of the ever-widening field.

CONDITIONS FOR EFFICIENT PRESERVATION

In any cold-storage room, three things are essential if the goods are to be cared for properly: All air entering the rooms should contain an amount of moisture suitable to the temperature and the goods carried; the air in the rooms should be renewed frequently by a good system of ventilation; and the temperature should be suited to the given products, not varying outside of certain limits.

Moisture in Air. A hygrometer is used for measuring the amount of moisture in the air and this should be done accurately as too little moisture will cause the goods to be damaged by evaporation, while too much moisture will cause mold to be formed. One of these evils is about as bad as the other. Products that are dried to the mere fiber are of no value for food and those that are musty are not palatable. The lower the temperature, the less moisture the

Fig. 106. Sling Psychrometer
Courtesy of Taylor Instrument Company

air can carry and if the air is brought into the rooms with more moisture than corresponds to the amount it can carry at the temperature of the room, the excess will be condensed and form ice on the pipes and other places. This frost should be kept off the pipes—where pipe coolers are used in the rooms—as far as possible, as ice is a good insulator and prevents the heat being absorbed by the gas or brine in the pipes. The temperature is entirely under the control of the operator and can be raised or lowered at will by circulating more brine or expanding more gas, according to the system used.

Humidity Determination. One of the easiest ways to find the humidity is to determine the cooling effect produced by the evaporation of water in a partly saturated atmosphere. This is accomplished by means of the sling psychrometer, Fig. 106, an instrument with two thermometers, one of which has its bulb covered with a cloth saturated with water, the instrument being so arranged as to allow

rapid rotation at arm's length. A psychrometer 15 inches long, revolved between 150 and 200 r.p.m. will give a velocity of the wet

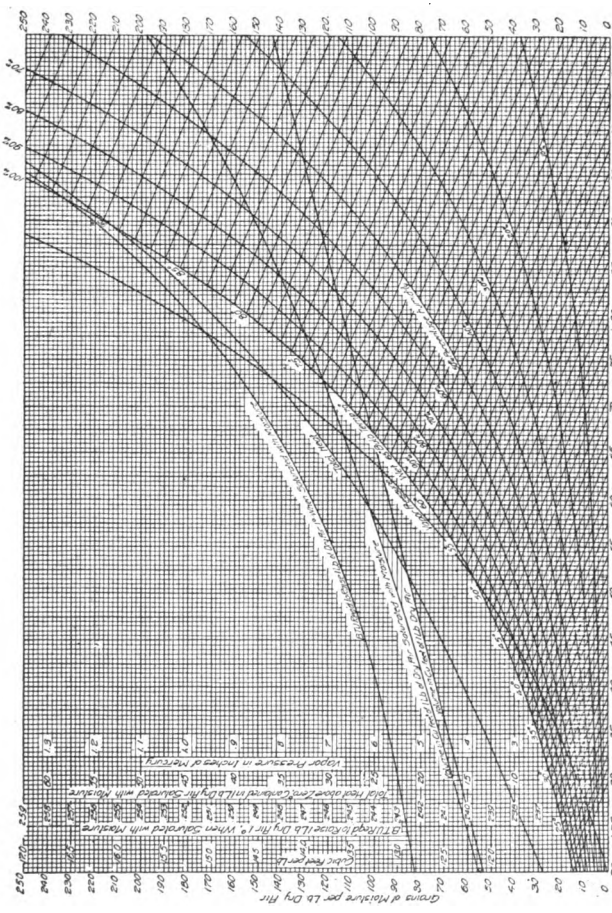

Dry Bulb Temperature
Grains of Moisture per Lb. Dry Air
Cubic Feet per Lb.
B.T.U. Required to Raise 1 Lb. Dry Air 1° When Saturated with Moisture
Weight of Cubic Foot of Saturated Air in Lbs.
Vapor Pressure in Inches of Mercury

Fig. 107. Psychrometric Curves
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

bulb of from 1,200 to 1,800 feet per minute, thereby bringing a large air velocity into contact with the two thermometers. The effect of this in an atmosphere that is not already saturated will be to lower

the temperature of the wet bulb, while the dry bulb will not be affected. This result is due to the partial evaporation of the moisture in contact with the wet bulb. The humidity is readily found by reference to the chart, Fig. 107, which shows the saturation curve and the variation in the temperature of the percentage of humidity for any particular moisture content.

If the dry bulb, for example, reads 82.5 degrees F., while the wet bulb reads 70 degrees, then there is 55 per cent humidity and there are 90 grains of moisture in every pound of dry air. Other curves in the chart show the vapor pressure of steam, specific heat of saturated air, specific volume, and the total heat above zero degrees F. for the various temperature changes.

The following is taken from *Mechanical Refrigeration*, by H. J. Macintire, M. M. E.

The specific heat of air at constant pressure is usually taken as a constant, at 0.2375, a value determined by Regnault. The values given by Swann, who used a more accurate experimental method, show the specific heat to increase with the temperature, as,

$$c_p = 0.24112 + 0.000009\ t$$

where t is the number of degrees Fahrenheit.

The specific heat of steam may be taken to be approximately

$$c_p = 0.4423 + 0.00018\ t$$

and the latent heat of the water vapor as

$$r = 1091.16 - 0.56\ t$$

both equations giving close enough values in the range required in these calculations

Examples of Use of Chart. As an example, suppose it is necessary to cool 10,000 cubic feet of air per minute from 90° F. and 85 per cent humidity to saturated air at 25° F. The wet bulb temperature (that is, the temperature of saturation) is 84.8 and there are 188.5 grains of moisture per pound of dry air. The refrigeration required will be as follows:

Heat necessary to cool one pound of air from 90 to 84.8°.

c_p air at 90 = 0.2561
c_p air at 84.8 = 0.2541
average = 0.2551
$0.2551 \times (90 - 84.8) = 1.33$ B. T. U. per pound

Heat units necessary to cool one pound of saturated air from 84.8 to 25° and to condense the moisture.

Total heat at 84.8°	48.8 B. T. U.
Total heat at 25°	9.0 B. T. U.
	39.8 B. T. U.

The moisture content at 25° saturated with water is 19.5 grains, and at 32° is 26.4 grains. Assuming that the average temperature drop of condensed water is approximately

$$\frac{84.8-32}{2}=26.4^\circ \text{ F.}$$

Heat units necessary to freeze the condensed water.

$$144\times(188.5-19.5)\times\frac{1}{7000}=3.48 \text{ B. T. U.}$$

Heat units necessary to remove the heat of the liquid and to chill the ice.

$$26.4\times(188.5-26.4)\times\frac{1}{7000}+(188.5-26.4)\times\frac{1}{7000}\times0.5\times7=0.707$$

Total refrigeration per pound of dry air = 45.32 B. T. U.

Now the volume of one pound of dry and wet air at 90° F. is found to be 13.86 and 14.55 cubic feet per pound, respectively. Evidently the volume of one pound of air at 90° F. and 85 per cent moisture = 13.86 + 0.85 × (14.55 − 13.86) = 14.47 cubic feet.

Total number of pounds of air per minute $=\frac{10{,}000}{14.47}=691$

Total refrigeration per minute = $691\times45.32=31{,}320$ B. T. U. $=\frac{31{,}320}{200}=$ 156.6 tons of refrigeration.

Purity of Air. *Ventilation.* All that need be said in connection with the renewal of the air in the cold-storage rooms is that an adequate system for circulating air of proper humidity should be provided.

Ozone. Cold storage does not overcome entirely the oxidation of goods, or entirely arrest the action of bacteria, so that certain odors are inevitable. These odors may be overcome and the bacteria killed to a large extent by using the ozonator, which is an electrical apparatus operated by alternating current to form an oxide of oxygen, O_3, which when brought into contact with organic matter will react and become both a deodorizer and disinfectant. One form of ozonator is shown in Fig. 108, the principle of operation being the discharge of electricity through the air at high potential in such a way as to

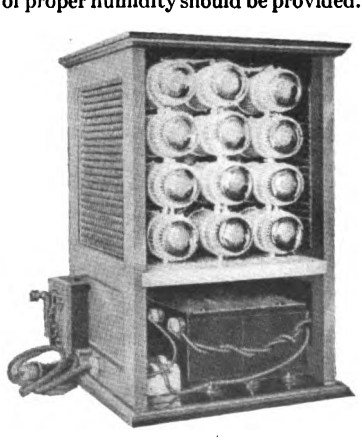


Fig. 108. Cold-Storage Type of "Ozonizer"
Courtesy of Ozone Pure Airifier Company, Chicago

TABLE XXIII

Condensed List Storage Temperatures, Etc.

		Storage Charge, Cents		
		Temp Fahr	1st Month	Each Suc Month
Almonds	In shells, 100 lbs.	34°-38°	11	12
Apples	Bbl.	32°-36°	20	15
Apricots	Basket	40°-45°	15	10
Beans	Green, bushel basket.	36°-40°	12	10
Beans	Dried, 100 lbs.	40°-45°	15	12
Beef	Fresh, held in chill, per lb.	30°-32°	¼	⅙
Beef	Fresh, short time cooler per lb.	36°-38°	⅛	⅛
Beef	Cured, per lb.	40°-45°	⅛	⅛
Beef	Halves, each.	33°-36°	12	10
Beef	Quarters, each.	33°-36°	8	6
Berries	Short periods, quart.	36°-40°	¾	
Butter	Per lb.	15°-20°	¼	⅛
Cabbage	Bulk, 100 lbs.	32°-36°	20	12
Cabbage	Box or crate, each	32°-36°	20	15
Calves	Fresh, held in chill, per lb.	30°-32°	¼	⅛
Calves	Fresh, short time, per lb	36°-38°	⅛	⅛
Cantaloupes	Box or crate, each.	34°-36°	12	
Carrots	Bushel crates.	34°-40°	10	8
Cherries	Fresh, in boxes, large crate.	36°-40°	25	
Cherries	Fresh, in boxes, small crate.	36°-40°	15	
Cherries	Fresh, in boxes, per box	36°-40°	¾	
Cherries	Dried, 100 lbs.	40°-45°	15	10
Cereal foods	Finished packages, 100 lbs.	40°-45°	15	10
Cheese	Cream, etc., 100 lbs	32°-36°	15	12
Cheese	Limberger, etc., 100 lbs.	32°-36°	25	20
Codfish	Dried, 100 lbs.	40°-45°	15	12
Cond. Milk	Bulk, 100 lbs.	36°-40°	15	12
Corn	Green, bushel crates.	36°-40°	12	
Corn	Dried, sacks, 100 lbs.	40°-45°	15	12
Cottonseed and other oils	Barrels.	35°-40°	30	25
Cream	Fresh, 40 qt. cans.	32°-36°	15	
Cream	Condensed, 100 lbs.	36°-40°	15	10
Currants	In boxes, each.	36°-40°	¾	
Currants	Dried or cured, 100 lbs.	40°-45°	15	10
Dates	Cured, boxes, 100 lbs.	40°-45°	12	10
Eggs	Crates, 30 dozen.	30°-31°	12	8
Figs	Dried, 100 lbs.	40°-45°	15	12
Filberts	In shells, 100 lbs.	35°-40°	15	12
Fish	Fresh, short periods, bbl	25°-30°	25	
Fish	Freezing and glazing, per lb.	0°- 5°	¼	
Fish	Frozen, regular storing, per lb.	8°-12°	¼	¼
Fish	Dried in boxes, 100 lbs.	35°-40°	20	15
Fish	Dried, bbl.	35°-40°	35	25
Flour	Any kind from cereals, 100 lbs.	35°-40°	15	12
Fruit	Usual boxes, per box.	35°-40°	7	5
Fruit	Half bushel basket	35°-40°	5	4
Furs	Coats for summer season, each	25°-30°	$1.50 to	$2.50
Furs	Skins uncured, per cu. ft.	30°-35°	60 to	75
Furs	Rugs of animals, each.	25°-30°	60 to	75

***TABLE XXIII—Continued**
Condensed List Storage Temperatures, Etc.

		Storage Charge, Cents		
		Temp. Fahr.	1st Month	Each Suc. Month
Furs.	Stuffed animals, each.	25°-30°	75 to	1.00
Game.	Frozen and carried in freezer, lb.	15°-20°	1/3	1/4
Game.	In cooler, short period, lb.	25°-30°	1/6	
Grapes.	Large baskets	34°-40°	6	
Grape fruit.	Per box.	35°-40°	12	8
Hams, etc.	Cured, lb.	35°-40°	1/6	1/8
Hominy	100 lbs.	35°-40°	15	10
Lamb	Fresh, short period, lb.	30°-32°	1/8	1/8
Lard.	Barrels or cans, 100 lbs.	36°-40°	12	10
Lemons.	Limes, etc., per box.	35°-40°	12	8
Lettuce	Bushel crates.	40°-45°	12	
Maple sugar and syrup.	100 lbs.	40°-45°	15	12
Meat.	In chill, per lb.	30°-32°	1/4	1/8
Meat.	In cooler, per lb.	36°-38°	1/6	1/8
Meat.	Cured or smoked, per lb.	40°-45°	1/8	1/8
Milk.	Fresh 40-qt. cans.	32°-36°	15	
Milk.	Condensed, 100 lbs.	36°-40°	15	12
Molasses.	Bbls., 100 lbs.	40°-45°	12	8
Mutton.	Fresh, short periods, lb.	30°-32°	1/4	
Nuts.	In shells, 100 lbs.	35°-40°	15	12
Oils, lard, cotton seed, etc.	Per bbl.	35°-40°	35	25
Oleomargarine	100 lbs.	25°-30°	12	8
Olive oil.	Bbls., per 100 lbs.	35°-40°	12	8
Onion.	Sacks about 2 bu. each.	32°-36°	20	15
Oranges.	Boxes, per box.	35°-40°	12	8
Oysters.	In shells, per sack.	36°-42°	35	
Oysters.	In tubs, per tub.	30°-34°	12	10
Peaches & pears	Half bu. basket.	35°-40°	5	4
Peaches & pears	Dried, 100 lbs.	40°-45°	15	13
Peas.	Green, 1 bu. crates, each.	36°-40°	12	10
Peas.	Dried, 100 lbs.	40°-45°	15	12
Pineapples.	Plums, etc., per box.	40°-45°	12	8
Pork.	Fresh, in chill, lb	30°-32°	1/4	1/8
Pork.	Cooler, after chilled, lb.	36°-38°	1/6	1/8
Pork.	Cured, lb.	40°-45°	1/8	1/8
Poultry.	In freezer, lb.	15°-20°	1/3	1/4
Poultry.	Cooler, short period, lb.	25°-30°	1/4	
Potatoes.	Sacks, 2 bu., each.	34°-38°	20	17
Rice.	100 lbs.	40°-45°	15	12
Sausages.	Fresh, cooler, lb.	36°-40°	1/4	
Sausages.	Cured or smoked, lb.	40°-45°	1/8	1/8
Skins.	Dried, per cu. ft.	25°-30°	5	4
Skins.	Uncured, per cu. ft.	30°-35°	60 to	75
Strawberries.	Qt. boxes crated, per qt.	36°-40°	1/4	
Vegetables.	In bbls., each.	36°-40°	35	25
Vegetables.	In bu. crates.	36°-40°	12	10
Watermelons	Short period, each.	34°-36°	6	
Wines.	Bbls., each.	40°-45°	50	35

*Taken by Permi[illegible] from Catalogue of Frick Company, Waynesboro, Pennsylvania.

condense the oxygen of the air one-third, thus forming ozone, which has a faintly bluish appearance and a smell of its own. The gas has never been obtained in the pure state, but is always mixed with oxygen.

There is a critical potential above which the machine must not be operated, or nitrous oxide will be formed, this compound being harmful and, in considerable quantities, poisonous. Most ozonators are small and are so constructed as to be practically automatic, but at the same time admitting of regulation of the amount of ozone produced. The gas should never be used in cold-storage rooms in such quantity that its own odor becomes noticeable. Approximately 70 watts are required to produce 1,000 cubic feet of ozonized air per hour. Tests have shown that butter, for example, can be kept in an ozone-ventilated room in good condition for four weeks, whereas it would have become rancid in three days under ordinary conditions. Ozone will also clear a room of the smell of fish and remove mold. It will be seen that ozone is of great assistance, especially in plants, unfortunately large in number, where the arrangements for supply of properly purified air for ventilation of the cold stores are not good. Ozone is also used with excellent results in purifying water for raw water ice plants, contributing largely to the efficiency of this method of ice making.

Maintenance of Suitable Temperature. There is a wide difference of opinion among authorities as to the temperatures required for the best results with different products. Except for a few of the articles most handled, no definite rule can be laid down. Where the goods have been shipped, consideration must be taken of the temperature before and during shipment and particularly whether or not the temperature has been excessively high or low at any time during shipment. Furthermore the condition of the goods must be taken into account, and the time they are to be kept in store, as well as the purpose for which they will be used when taken out of store. Thus for example, if decay has set in with a shipment of peaches which is being unloaded into the storage rooms and they are to be kept only a short time and then disposed of at whatever the market will stand, it would be well to get the temperature down as quickly as possible to that required for keeping this fruit—the lower working limit being preferable. On the other hand if it is a shipment of sound

fruit that is to be kept some time, one could do better to work at a higher temperature and cool the fruit more gradually, it being recognized, of course, that under such conditions the refrigeration can be done more economically. In both these cases, the moisture in the air in a given cold room would have a considerable bearing on the course pursued.

Where certain rooms are used for commission trade with goods being taken in and out at frequent intervals, the refrigeration must be more effective than for the same class of goods stored over a long period of time. Altitude and local conditions affect the case to a certain extent and the best rule for the practical man is to study his own plant and the conditions prevailing, being careful particularly to see that his thermometers are correct so that, when he finds some unusual temperature the best for a certain article in his plant, it will not be due to error in his instrument. As a rough guide to be used where no other information for the particular plant is available, Cooper gives the temperatures shown in Table XXIII, which, however, should be used with caution. Other authorities give figures varying anywhere up to 10 degrees from the data in this table, but on the whole the table may be considered about the least arbitrary of all and is based in the main on figures taken from practice.

INSULATION

Need for Insulation. The student should recall the discussion of heat in the first part of this paper, where it was shown that heat is transmitted in three ways—by convection, by radiation, and by conduction—the transmission taking place in all three of these ways in cold storage plants. Owing to the low temperatures, however, there is comparatively little transmission in storage rooms by radiation, and practically all heat passes into the rooms by the process of conduction. Where air space insulation is used there is considerable transmission by convection currents in the manner explained already and this is the principal reason why air space insulation is inefficient as compared with the other methods of insulating. When it is considered that from one-half to seven-eighths of the refrigerating work in a storage plant is required to remove the heat that leaks through the walls, the importance of good insulation is seen. The increase in cost for insulating work well done is insignificant as

compared with the resulting decrease in operating cost. On the other hand, the cheaper insulation is less permanent and demands a larger amount of coal to drive the refrigerating machinery to keep out the heat from the rooms, which could have been excluded with effective insulation.

If a perfect insulation could be had there would be no need of refrigerating machinery except to cool the rooms down in the first place and to remove any heat admitted by opening doors for taking goods in and out of store. Such a condition is impossible, however, as, owing to the nature of heat, it is not possible to wholly prevent an increase in the rate of vibration in a body that has contact with a hotter body in which the rate of vibration is more rapid. Different rates of vibration tend to become equalized in adjacent bodies just as naturally as water tends to run down hill. Different materials have varying capacities for hindering or retarding such vibration but no matter what the material or how thick the walls, some transmission will take place until finally the temperatures on the two sides of the wall will be equal. During the past century scientists have made many laboratory tests as to the heat-transmitting qualities of various insulating materials, but in most cases these results are of little value to refrigerating men on account of the fact that the experiments were mostly performed with high differences in temperature and dry-air conditions, as for the insulation of steam pipes where the temperature difference is at least 275 degrees. These conditions do not apply for the low temperatures and moist air met in refrigerating establishments and it is usually the case that a good insulator, for the conditions named, is a decidedly poor one under the conditions prevailing in cold storage establishments.

Non-Conductors. To be a good insulator a material should have poor conducting power at low temperatures or with small temperature differences, and should have a high specific heat and high specific gravity. The higher the product of the two last items, the more valuable, other things being equal, is the insulation. As an example take a cubic foot of air and a cubic foot of flake charcoal used as insulation. The air weighs 0.0807 pound and since its specific heat is 0.237 it will require 0.0191 B. T. U. to increase its temperature 1° F. For charcoal, the figures for weight, specific heat, and heat required for 1 degree rise of temperature are 11.4, 0.242 and 2.758

respectively. In case, then, the machinery should be stopped for any reason, the insulating material would have to be heated up before the temperature in the storage rooms could rise, the amount of heat absorbed by the insulation itself being in proportion to the product just mentioned. In other words for each degree rise in temperature in the rooms the cubic foot of air must absorb only 0.0191 B. T. U. while the charcoal must absorb 2.758 units. This is the *reserve power* of the insulation and is of considerable importance though it be overbalanced by the conductivity of a material if this be high.

Ordway gives the data in Table XXIV for the non-conducting power of various substances, the figures being determined from insulation tests on steam pipes where the difference in temperature on the two sides of a 1-inch thickness of the substances was 100 degrees. Where not stated in the table, the source of heat was water at about 176° F., but in some cases steam at a temperature of 310° F. was used. It will be noted in the table that still air is one of the poorest conductors of heat, but if a body of confined air is arranged to allow the setting up of convection currents as before mentioned, the air is rendered a much better conductor. It is to prevent these currents, that the air is confined in spaces small enough to keep it still, and the value of most insulators is determined by the effectiveness with which they prevent the air from moving by separating it into such small particles that its viscosity is too great to allow of movement.

Vacuum as Insulation. Experiments made to determine the heat conduction through a vacuum give results that tend to indicate a much smaller rate of conduction than through still air. In laboratory experiments liquid air, when placed in a glass vessel surrounded by a vacuum, retained its liquid form for several days, but no successful scheme for applying a vacuum in practical insulation work has yet been evolved. It has generally been assumed that the rate of heat transmission is in proportion to the difference of temperature on the two sides of a wall and inversely proportional to the thickness of the material; but recent experiments go to show that the rate of transmission increases with increase of temperature difference and that it does not decrease exactly in inverse proportion with increase of thickness. As most coefficients of heat transmission are determined with a temperature difference of 1 degree, it is obvious that

TABLE XXIV
Non-Conducting Power of Substances

Non-Conductors One Inch Thick	Net Cubic In. of Solid Matter in 100	Heat Units Transmitted per Sq. Ft per Hour
Still air	....	43
Confined air	....	108
Confined air = 310°	....	203
Wool = 310°	4.3	36
Absorbent cotton	2.8	36
Raw cotton	2	44
Raw cotton	1	48
Live-geese feathers = 310°	5	41
Live-geese feathers = 310°	2	50
Cat-tail seeds and hairs	2.1	50
Scoured hair, not felted	9.6	52
Hair felt	8.5	56
Lampblack = 310°	5.6	41
Cork, ground	....	45
Cork, solid	....	49
Cork charcoal = 310°	5.3	50
White-pine charcoal = 310°	11.9	58
Rice-chaff	14.6	78
Cypress (*Taxodium*) shavings	7	60
Cypress (*Taxodium*) sawdust	20.1	84
Cypress (*Taxodium*) board	31.3	83
Cypress (*Taxodium*) cross-section	31.8	145
Yellow poplar (*Liriodendron*) sawdust	16.2	75
Yellow poplar (*Liriodendron*) board	36.4	76
Yellow poplar (*Liriodendron*) cross-sec.	30.4	141
"Tunera" wood, board	79.4	156
Slag wool (Mineral wool)	5.7	50
Carbonate of magnesium	6	50
Calcined magnesia = 310°	2.3	52
"Magnesia covering," light	8.5	58
"Magnesia covering," heavy	13.6	78
Fossil meal = 310°	6	60
Zinc white = 310°	8.8	72
Ground chalk = 310°	25.3	80
Asbestos in still air	3	56
Asbestos in movable air	3.6	99
Asbestos in movable air = 310°	8.1	210
Dry plaster of paris = 310°	36.8	131
Plumbago in still air	30.6	134
Plumbago in movable air = 310°	26.1	296
Coarse sand = 310°	52.0	264
Water, still	....	335
Starch jelly, very firm, "	....	345
Gum-Arabic, mucilage, "	....	290
Solution sugar, 70 per cent, "	....	251
Glycerin, "	....	197
Castor oil, "	....	136
Cotton-seed oil, "	....	129
Lard oil, "	....	125
Aniline, "	....	122
Mineral sperm oil, "	....	115
Oil of Turpentine, "	....	95

they cannot be correct for much larger differences and should in fact be increased by at least 50 per cent in practical calculations. With the constant tendency toward the use of lower temperatures in cold storage and general refrigeration work, this matter becomes of first importance. In some cases the temperature difference may be as much as 90° F.

Unequal Room Temperature. Aside from the loss incident to using poor insulating materials, there are other disadvantages that must be taken into consideration. The heat admitted through poor insulation raises the temperature of the outer parts of a room near the walls so that it is impossible to keep all parts of the store at the same temperature. This is undesirable in many respects and for fear of freezing the goods near the cooling pipes or air ducts, it often happens that the temperature is carried too high for best results. On the score of conductivity, the choice of insulators is limited to vegetable and animal substances. In selecting one of these a number of practical considerations must be taken into account. The material should be odorless so as not to taint the goods and, as far as possible, should be proof against moisture. In case it gets wet, it should not be of such nature as to rot easily. It should have no tendency to spontaneous combustion and should be elastic so that it can be packed enough to avoid settling. Aside from these things, the material should be reasonably cheap and easy to apply in general work, and should be vermin proof. As far as possible the insulation should be waterproof and fireproof, but as none of the vegetable and animal materials have these qualities, special measures must be taken to make the finished work proof against fire and water. This is done by masonry work and cement plaster.

Kinds of Insulation. For practical purposes, the choice of insulators is restricted to cork, dry shavings, mineral wool, or hair felt. Tarred papers are used on the board work used to retain the insulating material in place and each of the materials named may be used in a number of combinations and forms. In brick buildings it is customary to use a hollow tile course in the walls, or rather to lay such tile in the wall so as to form a moisture barrier. Two such arrangements are shown at the top of Fig. 109, which shows a number of composite insulation structures, tested by the Fred W. Wolf Company. Several other combinations arranged and tested by Madison

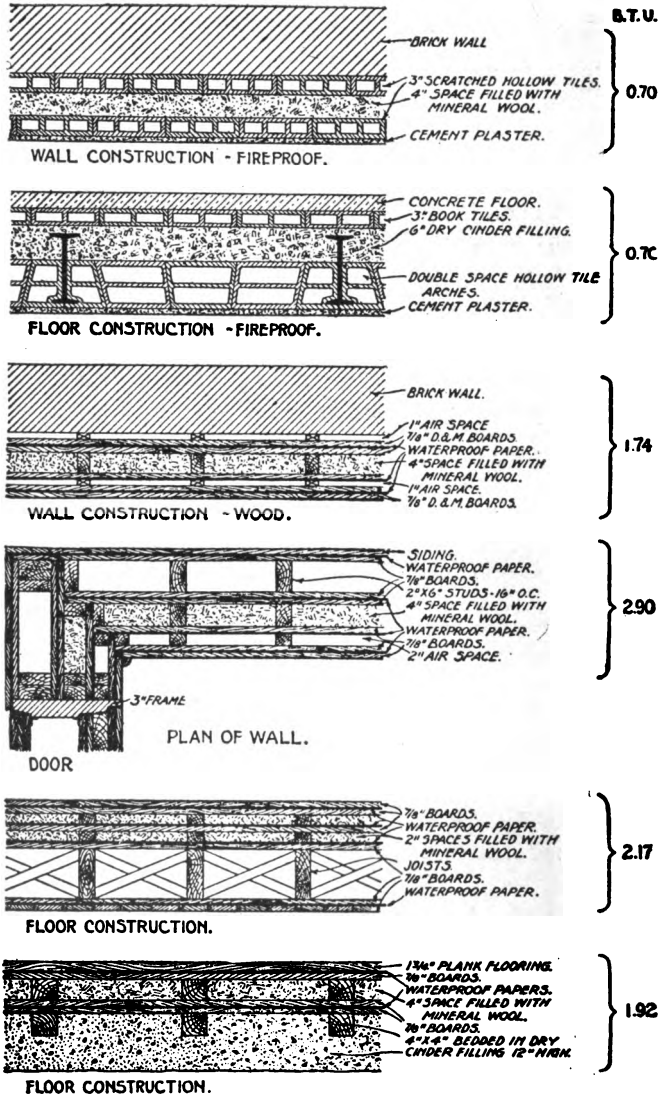


Fig. 109. Composite Insulation Tested by Fred W. Wolf Co.

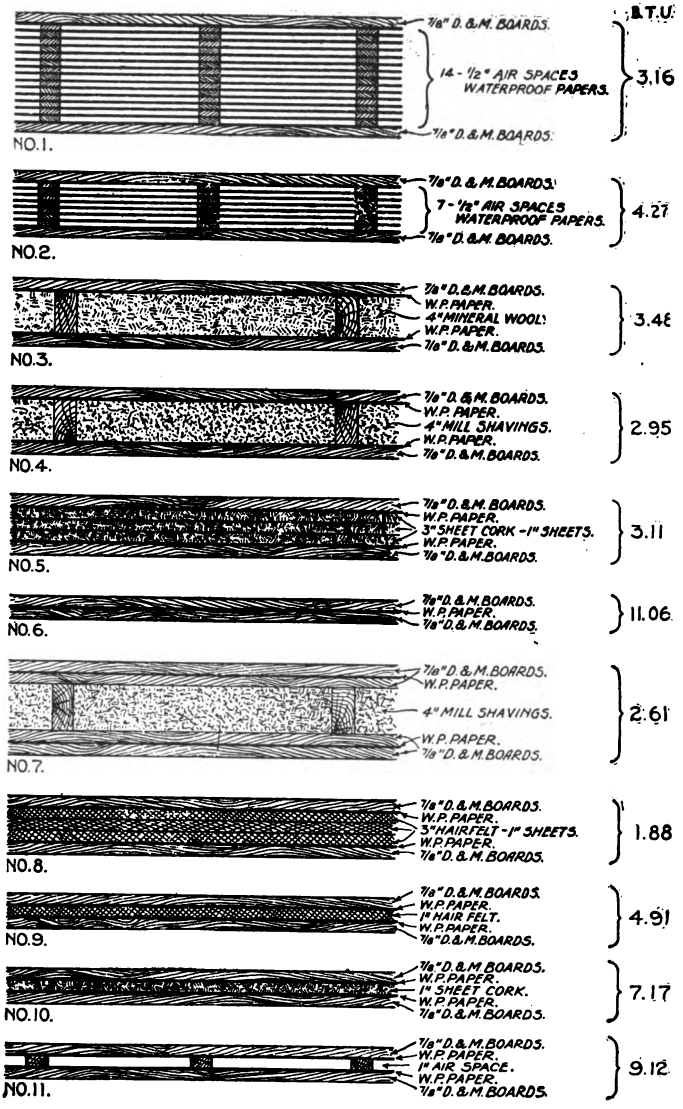


Fig. 110. Composite Insulation Tested by Fred. W. Wolf, Company

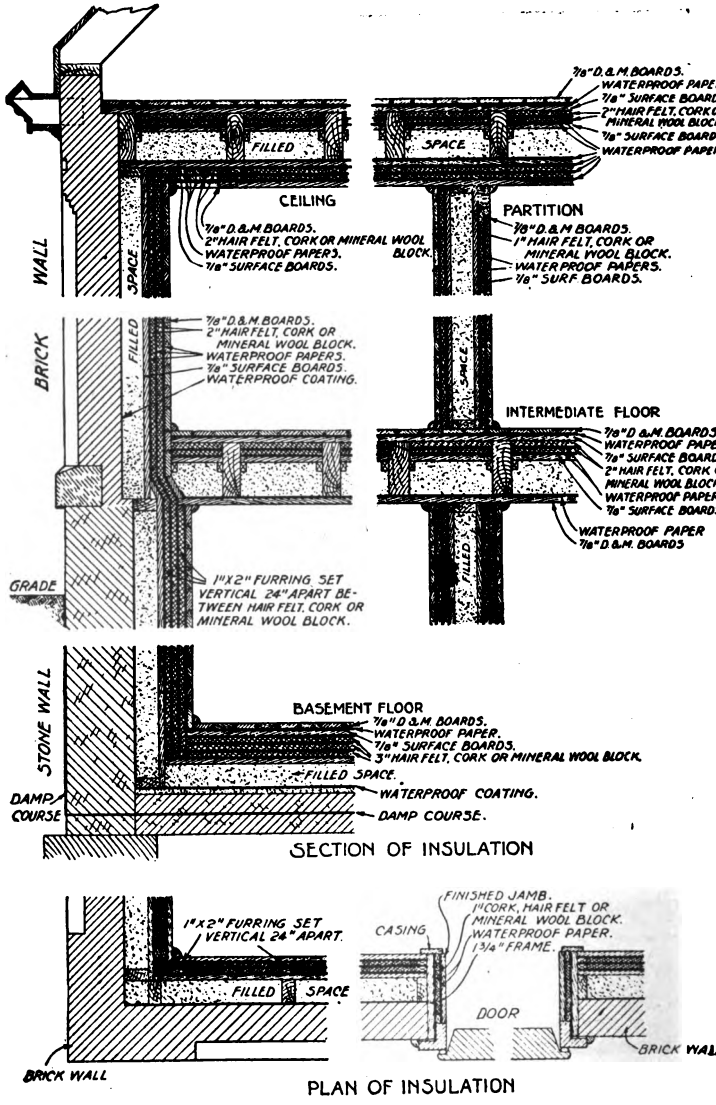


Fig. 111. Cooper's Method of Insulating Buildings

Cooper are shown in Fig. 110. In both illustrations the figures at the right represent the number of B. T. U. transmitted per square foot per day per degree difference of temperature. It will be noted that in all cases the air-space insulation makes a poor showing as compared with other forms, especially in view of the care and attention necessary to construct it properly. It is almost impossible to get workmen that will give proper attention in putting together the timber work for such insulation so that it will be tight, and much of the complaint with cold stores in the past has been due to air leaks resulting from such neglect.

Methods of Application. Various methods of applying insulation are in use. Fig. 111, illustrating a design by Madison Cooper, may be considered as representative of the best modern practice for ordinary cold storage buildings. The walls are made waterproof with asphalt or similar material; the filling material, either shavings, granulated cork, or mineral wool, is placed against the wall. The sheathing and paper are arranged in courses inside as shown in the figure. An 8-inch filled space with 4 inches of sheathing, etc., gives the insulation for 30 degrees. A total thickness of 13 inches is about right for 20 to 25 degrees, and for sharp freezers the filled space should be 10 inches with an additional thickness of sheet material. This form of insulation is compact and durable, the indestructible materials such as waterproof paper, sheet cork, mineral wool block, etc., being placed inside where the conditions are most severe. In many storage houses constructed within the last five years, sheet cork is used exclusively, being laid in cement directly on the brick walls in one or more layers as desired and finished over inside with waterproof cement after the manner already mentioned for ice storage rooms.

In packing any filling material, due regard should be had to getting it compact enough to preclude the possibility of settling, but at the same time not too dense, especially in the case of those substances which are fairly good conductors in the natural state. Where the building regulations of cities require fireproof construction, the problem of insulation is much complicated and it is difficult to construct any effective insulation at moderate cost. About the most practical construction is the use of corkboard cemented direct on the brick or tile walls and ceilings as already mentioned. Plaster-of-Paris blocks have been tried as a fireproofing over the filling material

but with poor results as the blocks give way in fire and let the filling fall out. Especial care must be taken to insulate all steel I-beams and other structural metal parts in fireproof structures, as the high conducting power of the metal will work havoc with insulation otherwise well constructed when these beams and columns are neglected. This and the other difficulties met in fireproof structures make the insulation of such buildings much more expensive than for ordinary structures and it is not generally believed that this expense is justified, except in special cases, as where furs and valuable garments are carried in store. Other goods generally carried are not inflammable and most fires originate outside of the storage rooms or on account of improper electric wiring.

METHODS OF COOLING

Ice vs. Mechanical Refrigeration. Natural ice was once the sole reliance of cold-storage people and knowledge of the laws of air circulation and ventilation was so meager that little success was had. Mechanical refrigeration has now become so well understood in its production and application that there is little use for ice, even in northern climes where it is produced naturally, as the expense of harvesting taken with that of delivery is greater in many cases than the cost of making artificial ice and delivering it to the customer. This, taken with the fact that refrigeration by ice is very inefficient and expensive as compared with the direct application of cold produced mechanically, places ice out of consideration as a cooling medium, except for household refrigerators. Even in this application ice is being abandoned in some quarters, where owners are able to install one of the small automatic refrigerating outfits already mentioned.

Early Developments. For applying mechanically produced refrigeration, a number of methods are in use, some now being considered obsolete, while each of the others has its advantages and disadvantages. In primitive cold stores, gravity air circulation was relied upon for mixing and cooling the air to uniform temperature throughout the rooms; but the system proved inefficient, as most of the cooling was done by direct radiation and little or no circulation of air was induced. The unsatisfactory results led to a study of direct radiation. In the first cold stores, pipes containing expanding ammonia gas or cold brine were placed directly in the rooms and the

cooling produced was by direct radiation of heat from the air in the rooms to these pipes. As the results were poor, various systems were devised to improve the circulation; thus leading to the indirect-radiation system, where the coils are located in a loft separate and apart from the room and above it to one side, so that the greater height gives a greater difference in density between the cold and hot air. The circulation is directed as desired by false ceiling and wall shields.

Modern Methods. Both of these radiation systems are out of date, the principal objection to the indirect system, aside from the fact that circulation is imperfect, being the impracticability of intro-

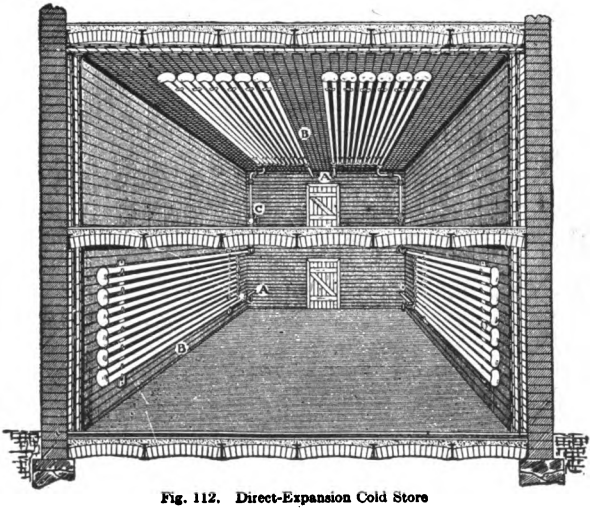


Fig. 112. Direct-Expansion Cold Store

ducing fresh air into the rooms. There are in use at the present time five systems of cooling rooms, some of which are combinations of the elementary processes. Thus we have *direct expansion* where the refrigerant is expanded direct in the coils placed in the rooms to be cooled, the best arrangement being that with deflecting shields, etc., for directing circulation of the air in the manner just mentioned. This method can be applied successfully in large rooms where the

temperature and duty to be performed is constant, such as breweries, packing houses, and large cold-storage rooms; or where very low temperatures are required as in sharp freezers for fish, poultry, etc., in which work direct expansion is desirable, the efficiency being much greater with this system than with any other. Fig. 112 illustrates a large room arranged for direct expansion, where the ammonia is expanded by the valve *A* into the piping *B*, the gas being returned to the compressor through the pipe *C*. Fig. 113 shows a fish freezing room, on each side of which is arranged a series of pipe-coil shelves through which the ammonia is evaporated. Fish are laid in tin trays and placed on the pipe shelves until the room is

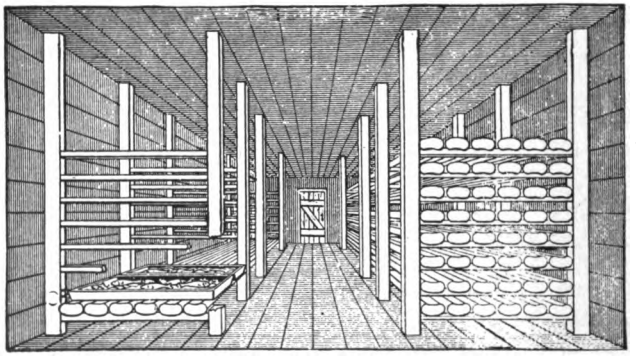


Fig. 113. Fish Freezing Room

filled, when the room is closed and the ammonia turned on the coils as long as necessary to freeze up the fish. As the coils are both above and below the trays and close together, the application of cold is effective and only a few hours are required for freezing.

In some cases, as has already been mentioned, it is desirable to use *brine circulation* for cooling the rooms, the arrangement for which is shown in diagrammatic form by Fig. 114, which illustrates a system using a brine-cooling tank with the brine coils set directly in the room to be cooled. This, it will be seen, is an application of *direct radiation*. The system may be used to better advantage with a brine cooler connected instead of the brine-cooling tank, as the

cooling with double-pipe brine coolers is more rapid and efficient than with the tank, for reasons already stated. Fig. 115 illustrates a forced-air circulation system, using direct-expansion coils in the bunker room, which arrangement is the most modern practice. Some engineers, usually of the old-time stamp, prefer to use brine coils in the bunker room; but there is no advantage in this, as a pump and brine cooler must be employed for handling the brine. Cooling is more effective with the direct-expansion coils in the bunker room. Some years ago when manufacturers were not able to put up pipe work for direct expansion, there may have been excuse for the brine-circulation system with direct radiation, but it is now altogether out of date except for those who may be so wedded to "their system" that they cannot see the light of advancement and progress in design work.

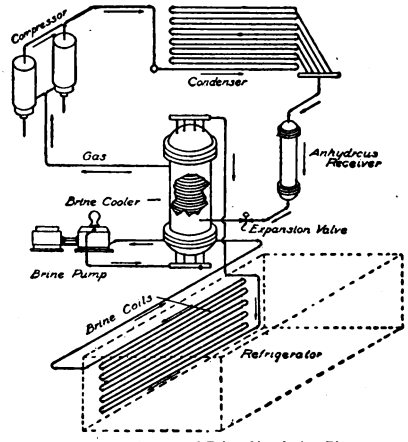


Fig. 114. Diagram of Brine-Circulation Plant

If for any reason it is desired to use brine, much more effective cooling can be had by passing the brine down through the open space of the bunker room, after coming from the cooler, in thin sheets flowing over vertical walls or with other suitable arrangement. The air is forced through the brine and cooled, after which it may be passed to the storage rooms. By this process, the brine purifies the air so that the stores are kept sweet at all times, the gases and impurities taken up from the products in the rooms being absorbed by the brine. This system has been applied with considerable success and about the only objection is the possibility of getting too much moisture in the air going to the rooms; which cannot occur, however, if due regard is given to the temperature used in the bunker room, so that the air leaves at about the temperature of the store rooms.

Where pipe coils are used in the bunker room, calcium chloride can be used to advantage. It is placed in trays over the coils in such a manner that moisture in the air will be taken up by the calcium, forming brine that drips down over the pipes and absorbs impurities. In any system of cooling, it is important that the air be circulated so as to maintain uniform temperatures in all parts of the various rooms. Also the air must be purified or renewed at suitable intervals if the goods are to be kept in first-class condition.

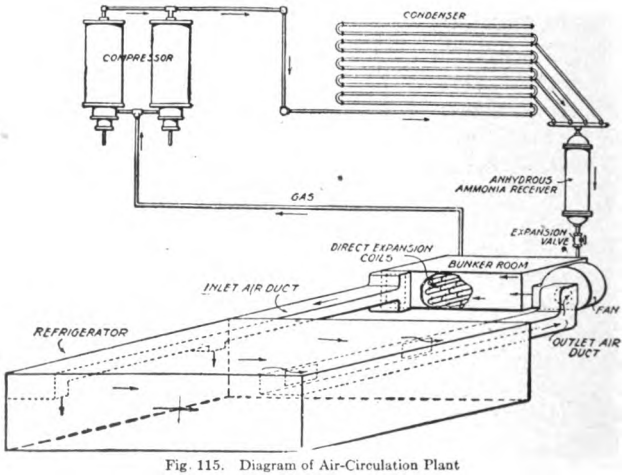


Fig. 115. Diagram of Air-Circulation Plant

Ventilation Problems in Cold-Storage Rooms. There is much difference of opinion as to how often the air should be changed and the cold-storage man must use considerable judgment in this matter, as much depends on the character of the goods and the length of time they have been in store. Fresh meats and vegetable products, when first put in store, give off a large amount of gases and impurities which must be removed, but after having been in store for some time there is less of this action tending to contaminate the air. Ordinarily, if the entire volume of air in a room is renewed with pure fresh air once or twice a week, good results will be had. To effect this in a proper manner it is essential that some system of forced-air circulation be employed; and, in fact, such a system is

necessary, aside from the question of ventilation, if proper circulation is to be had.

Although many cold-storage men are bitterly opposed to forced-air circulation, it is generally recognized by eminent authorities that such circulation is necessary if good results are to be obtained. There is a choice between the exhaust and pressure systems but the latter is so far superior that little consideration need be paid to the exhaust system of ventilating by drawing air out of the rooms. Comparatively little power is required for the air circulation and the results obtained where the forced-air system is properly installed are much superior to the results with systems now becoming obsolete. This does not mean that small fans of the type used in offices and hotel parlors should be employed, as little advantage can attach to the use of such apparatus. A properly designed fan made of light weight, corresponding to the low speed and duty required for the slow circulation of air used in refrigerating rooms, should be used and the air should be forced through bunker cooling rooms in the manner just described, fresh, purified air being drawn in as necessary.

Doors and Openings. However good the insulation may be, the results will be largely nullified unless the doors and windows, if indeed any windows be provided, are well designed and constructed. At the same time great care should be taken to see that doors are opened no more than necessary and that they are properly closed. In the best practice, windows are dispensed with, as electric light is cheaper, when the refrigeration losses through window openings are considered. Ventilation is now provided in the best plants by forced circulation of purified air cooled to the desired temperature for the particular rooms to which supplied and at the same time regulated to the proper humidity. For these reasons it will be noted that windows are not needed and by dispensing with them, the space in the cold stores may be utilized to the best advantage. Fig. 116 shows one type of flat closing door, the latch and hinges being designed to bring pressure on the closing surfaces to make them air-tight. There are many types of doors on the market, but Fig. 117 is typical of the best of them. By reference to it the student will get a good idea of the method of insulation.

In northern climates, it has sometimes been the practice to ventilate the rooms in fall and winter by opening windows and doors,

but there is some question as to the advisability of this practice and it should be applied with the greatest judgment and caution. Where the outside temperature is about the same as that carried in the rooms on a bright clear day, or, better still, on a clear cold night,

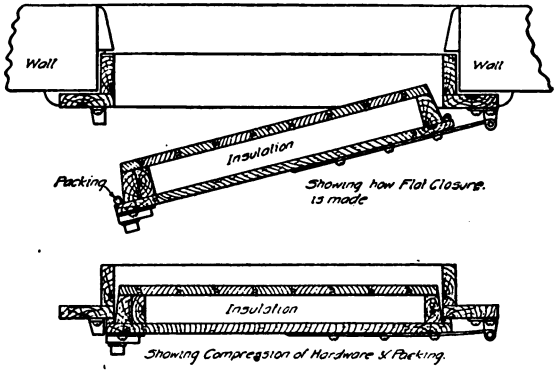


Fig. 116. Sections of Typical Cold-Storage Door
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

there can be no harm in filling the rooms with Nature's pure air. There should, however, be no guesswork about the matter, and measurement of the moisture in the air and its temperature should be made carefully before "opening up"

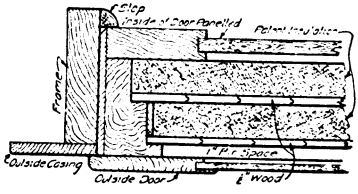


Fig. 117. Section Showing Insulation in Cold-Storage Door

Some of the most successful cold-storage houses abroad have no openings or doors in the walls, entrance being had only through the top of the building. In such cases, hoists are used to elevate the goods to the top and lower them inside the building. In the large storage houses of receiving ports in England, where cargoes of fresh meats are received from steamers, houses built on this closed plan have been most successful. Where a general line of goods is carried,

as for example, in the wholesale commission trade, it is impracticable to operate such a house, as a certain number of doors must be had. Such doors should be of the best possible construction and it is usually better to buy one of the patent doors on the market. The manufacturers, being specialists in this line of work, may be considered more competent to turn out a good door than any ordinary carpenter who may be on a construction job. In nine cases out of ten the so-called "home-made" doors constructed on the premises will give poor results and be a constant source of annoyance, owing to sticking.

Treatment of Fresh Air. For use in cold stores, the purity, temperature, and humidity of the air must be regulated as already mentioned. The process is similar to that used in up-to-date heating and ventilating plants. Air is drawn in through the fresh air duct and is made to pass between baffle plates, exposed to a shower of water, or through wetted filter cloths. From the washing chamber the air passes into the suction of a suitably designed fan, capable of furnishing ample volume of air at low velocity under suitable pressure to insure circulation throughout the ventilating system. The cooling coils in the bunker room are located on the pressure side of the fan. To ensure efficiency and the proper degree of moisture in the air, some provision must be made to prevent the moisture freezing and forming frost on the cooling coils. This is best accomplished by allowing brine to flow over the coils, thereby at the same time giving the air an additional washing.

There is one considerable objection to the method of wetting the coil surfaces with brine, in the fact that the additional moisture thus taken into the brine lowers its specific gravity so that additional calcium must be used and ultimately the quantity of brine be considerably increased, or else some method must be adopted to evaporate the surplus moisture from the brine. No matter what the humidity of the air drawn into the fan, it will be saturated on leaving the cooling coils and must have the moisture removed by cooling below the temperature of the rooms in which the air is to be used. After the moisture is deposited, the air must then be reheated to the temperature of the cold stores for which it is intended, and this involves expense. Otherwise the air may be exposed to calcium chloride lumps, as already mentioned, but in this case, heat

must later be applied to the calcium to get rid of the moisture. This process is also more or less expensive and cumbersome.

Where considerable heat is to be removed from the storerooms, as in the case of commission work, the goods being changed frequently, the humidity is of relatively less importance. The air may be cooled from 5 to 10 degrees below the temperature at which it is desired to maintain the storerooms, the exact reduction being determined by the amount of heat that must be removed from the stores. This heat will then be sufficient to raise the temperature of the air

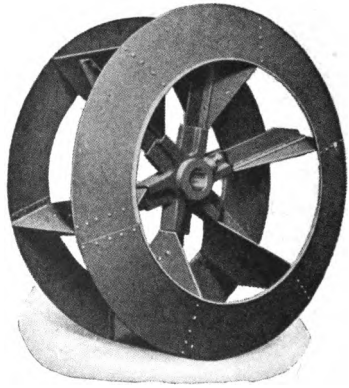


Fig. 118. Radial Blade Ventilating Fan
Courtesy of B. F. Sturtevant Company

to the standard set for the storeroom, so that while the air is saturated at the lower temperature, it is below saturation at the higher. Knowing the range of temperature that will be passed in removing the necessary heat from the goods, it is comparatively a simple matter to regulate the humidity. Where quantities of air are required in large warehouses, so as to justify the larger cost of installation, special apparatus may be used in cooling the air, as will be described later in connection with blast furnace work. Such apparatus will then displace the bunker room and its coils.

Ventilating System. In designing the ducts and flues of a warehouse, the velocities in the various passages will determine the pro-

portions. Experience indicates that for average conditions, the velocity at intake should be about 850 feet per minute, while that over the coils should be about 1,000, that in the main duct 1,500, the smaller ducts 1,000, uptakes 500, and at the entrance to the rooms, from 30 to 300. The proper area for the ducts will be determined by dividing the volume of air in cubic feet by the velocity in feet. The volume to be used will depend on local conditions and the character of the goods, as already mentioned. Good results in the

Fig. 119. Turbine Blade Ventilating Fan
Courtesy of B. F. Sturtevant Company

forced-air circulation will depend primarily on the fan employed. There are two types of efficient forced draft fans in use. Fig. 118 shows the radial blade type which is constructed in the larger sizes, while the smaller fans are made of the turbine type, Fig. 119. For data on capacity, velocities, dimensions, etc., of various types of fans, the student should refer to the tables published in catalogs of the American Blower Company, B. F. Sturtevant Company, and other manufacturers of standard fans and blowers.

Location of Ventilating Ducts. Small rooms and vaults may be cooled properly by bringing the air in near the bottom of the wall and taking it out near the top and, preferably, on the opposite side of the room. At entrance, the velocity will be sufficient to carry the air part way across and through the room and as it takes up heat

from the goods in storage, the air will rise to the outlet. In large rooms, it is best to pass the air through ducts under the floor and admit it to the room through gratings in the floor. Outlet is had through similar gratings staggered in the ceiling so as to secure as uniform distribution as possible as the air currents pass upward. Care must be taken to avoid the formation of dead air pockets and strata, as it is necessary that the air circulate through all parts of the room, not only to promote efficiency in cooling, but also to remove odors and moisture given off by the goods and to dispose of them at the cooling coils.

Regulation of temperature when goods are being taken in and out of store is very difficult, even though the regulation of humidity may be somewhat simplified as already mentioned. If the delivery and discharge pipes are provided with dampers the problem of regulation is simplified, but care must be taken not to affect the temperature in other rooms by altering the pressure in the mains in regulating the dampers. Care must be taken to see that rooms containing goods that might be injurious to the goods in other rooms are not ventilated from a common duct; thus the odor of onions may easily ruin eggs or lemons, if put on a common air supply.

REFRIGERATION REQUIRED

Method of Calculation. The refrigeration required depends on the insulation, on the character of the goods carried, on the size and shape of the rooms, the quantity of goods, and the frequency with which goods are taken in and out of store. The amount required also depends to some extent on the temperature of the goods received and to a much greater extent on the temperature at which the rooms must be kept. With these conditions known, the amount of refrigeration necessary is calculated by Levey as follows:

1. *For the room.*

Calculate the exact area of the exposed surface in the walls, floor, and ceiling in square feet, and multiply the total number of square feet by the numbers given opposite the required temperature and divide by 284,000.

For rooms containing less than 1,000 cubic feet;

If held at zero F. multiply the exposed surface by 1,775
If held at 5 deg. F. multiply the exposed surface by 710
If held at 10 deg. F. multiply the exposed surface by 535
If held at 20 deg. F. multiply the exposed surface by 355
If held at 32 deg. F. multiply the exposed surface by 265
If held at 36 deg. F. multiply the exposed surface by 180

For rooms containing 1,000 to 10,000 cubic feet;

If held at zero F. multiply the exposed surface by 1,250
If held at 5 deg. F. multiply the exposed surface by 600
If held at 10 deg. F. multiply the exposed surface by 300
If held at 20 deg. F. multiply the exposed surface by 190
If held at 32 deg. F. multiply the exposed surface by 160
If held at 36 deg. F. multiply the exposed surface by 125

For rooms containing over 10,000 cubic feet;

If held at zero F. multiply the exposed surface by 1,100
If held at 5 deg. F. multiply the exposed surface by 550
If held at 10 deg. F. multiply the exposed surface by 275
If held at 20 deg. F. multiply the exposed surface by 180
If held at 32 deg. F. multiply the exposed surface by 140
If held at 36 deg. F. multiply the exposed surface by 110

2. *For the stores.*

Multiply the amount of goods (in pounds) to be stored per day by the number of degrees the temperature is to be lowered and by the specific heat of the goods, and divide by 284,000. This will give the amount of refrigeration in tons per day necessary to hold the goods at the required temperature. Table XXV shows the specific heats of food products.

TABLE XXV*

Specific Heats of Food Products

	Water	Solids	Specific Heat Above 32°F	Latent Heat of Fusion	Specific Heat Below 32°F.
Lean beef	72.00	28.00	0.77	102	0.41
Fat beef	51.00	49.00	0.60	72	0.34
Veal	63.00	37.00	0.70	90	0.39
Fat Pork	39.00	61.00	0.51	55	0.30
Eggs	70.00	30.00	0.76	100	0.40
Potatoes	74.00	26.00	0.80	105	0.42
Cabbage	91.00	9.00	0.93	129	0.48
Carrots	83.00	17.00	0.87	118	0.45
Cream	59.25	39.75	0.68	84	0.38
Milk	87.50	12.50	0.90	124	0.47
Oysters	80.38	19.62	0.84	114	0.44
White fish	78.00	22.00	0.82	111	0.43
Eels	62.07	37.93	0.69	88	0.38
Lobsters	76.62	23.38	0.81	108	0.42
Pigeons	72.40	27.60	0.78	...	0.41
Chickens	73.70	26.30	0.80	...	0.42

*From *Mechanical Refrigeration*, by Macintire, John Wiley and Sons, Publishers.

Add together the results of 1 and 2 and the total will be the amount of refrigeration in tons per day which will be required to hold the goods and the room. If the goods are to be frozen, the latent heat of freezing should be added to the heat to be removed in lowering the temperature.

COMMERCIAL STORAGE

Handling Goods. *General.* The proper handling of stores is a matter of great importance, both from the standpoint of preservation and profit. If goods are carelessly piled in a room so that there can be little circulation of air among the packages, deterioration is the result, particularly with those packages in the middle of the pile. Also there is much danger of crushing goods in the lower tiers, where a number of cases or barrels are packed one on top of the other. Thus, for example, in storing apples in barrels several tiers high, 2- by 4-inch scantling should be placed on the floor under the ends of the first tier and similar scantlings should be placed on the barrels before laying on each successive tier. In this way, the weight is taken on the heads of the barrels and not on the bilge, and danger of crushing the fruit in the lower tiers is thereby eliminated.

It is important, of course, to give attention to handling the goods in and out of store with as much facility as possible, thereby saving time and trouble, but as these matters are usually looked after by warehouse foremen who do not wish to do any avoidable work, it is not generally necessary for the manager to be on the lookout in this particular. Some classes of goods can be stored more compactly than others. It matters little how close cases of butter are piled; but articles that give off moisture, such as fruits, should not be piled too close and with too many packages in a pile. With other classes of goods, as frozen fish and poultry, for example, the more compact the goods can be stored the better, as close packing tends to check the drying and evaporating action of the air in removing the coating of ice used to prevent drying out. Fresh goods, meats, fish, etc., may require refrigeration in stages in order to arrive at the minimum temperature gradually, and prevent a falling off in quality. This is especially true in the case of fresh-killed poultry and meats, where during the process of cooling, a large amount of steam is thrown off. Fish, ice cream, and several other sorts of goods require sharp freezing, where temperatures of ten degrees above to ten degrees below or lower are maintained.

Fruits. Decay is not prevented by the storage of fruits, but the action of bacteria is retarded. Success in storing depends on the detail care observed and especially should the goods be stored as soon as possible after picking. Overripe fruit carelessly handled will

come out of store in bad condition. It seldom pays to store any but the best grades of fruit, unless it be for a short time only in local stores. It is best to wrap each piece in paper, which is more or less absorbent and at the same time prevents the transfer of fermentation from one fruit to another. Citrous fruits should be kept dry until the skin has given up the excess moisture. The apple preserves best of all fruits and is kept at about 32 degrees. Slight freezing will not injure it if the thawing process is slow. The pear and peach do not store well and the peach loses its flavor after three weeks.

Vegetables. Vegetables stand storage better than fruit and require about 34 degrees. Onions should be kept isolated and dry, while asparagus, cabbage, carrots, and celery will stand some moisture.

Poultry. Poultry stored for six months or more loses flavor and is not so palatable. For periods of four months or less the undrawn poultry retains its condition best, while for longer periods of a year or more the reverse is true.

Butter. Butter may be successfully stored if carefully packed. It is essential that the buttermilk be entirely removed, while pure water and salt should be added. An excess of water over saturation gives the best results. White spruce or ash tubs of about 60 pounds capacity are generally used and in filling the packages all air must be removed. Packages must be sealed air-tight. The temperature is kept at from 10 degrees F. to zero F. depending on the time of storage and the condition desired.

Cheese. Cheese has been the occasion of considerable experimentation and there is difference of opinion as to the best method of handling, but the concensus of practice would seem to indicate a temperature of about 40 degrees for several weeks after manufacture, and later the temperature is lowered to about 34 degrees F.

Eggs. Eggs may be stored from two to twelve months but require considerable care. Unless the humidity is kept at about 75 per cent, the goods will shrink or spoil. Sudden changes of temperature must be avoided either in putting in or removing the eggs from storage. Packages of thirty dozen are standard size and the eggs should be selected for purity, at the same time being packed loosely. Ventilation is especially essential and a temperature of 30 degrees is desirable. United States Government microscopic exam-

ination of eggs kept in storage for six months to a year revealed no important decrease in the wholesomeness of the eggs. Eggs in storage for one year lose 10 per cent of weight, mostly water from the whites and after 16½ months, they lose power of cohesion and acquire a musty odor.

Fish. Fish react well to sharp freezing at from 5 to 16 degrees F. for 24 hours. Small pans holding about 12 pounds should be used and the fish should then be covered by a film of ice, acquired by immersion in a water bath, and frozen so as to prevent evaporation of moisture. Subsequent storage should be at about 15 degrees in a dry atmosphere.

Furs and Fabrics. Furs and fabrics are stored as insurance against the attacks of moths and to prolong the life of the fur by the retaining power given it as regards its natural oils, which might otherwise evaporate. Moths are destroyed at about 40 degrees. Furs and woolens emerge from storage with added lustre and greatly increased length of life. Good results are obtained with temperatures of 20 to 25 degrees and ventilation is desirable though not strictly necessary.

Removal of Stores. In taking goods from store, they are likely to sweat, as the low temperature of the goods condenses moisture present in the atmosphere. This may have a decidedly detrimental effect with some classes of goods, as eggs and fruits, so that precautions should be taken to prevent the action by cooling the goods gradually. This may be done by piling them in the receiving room with a heavy wagon tarpaulin or other similar covering placed over the pile. In fall weather, if the goods are removed in this way at night they will be all right by the next morning, but in the summer season where goods are taken out of store at low temperatures, as much as 36 to 48 hours may be necessary to get them warmed up properly. On the other hand, goods taken into storage can be handled much better, both from the standpoint of economy and preservation of quality, by lowering the temperature gradually.

Sudden Changes in Temperature. It is a well-recognized fact that sudden changes of conditions are effected at comparatively high cost. This is particularly true of refrigerating work, where sudden temperature reductions cost much more than the same reduction effected gradually. In storing butter, which is usually kept

at about zero F., it is highly advisable to place the trucks in a moderately cool room before taking them into the sharp freezers. When this is done, much less cooling surface need be used for the freezers and the results are more economical and satisfactory in every way. There are many other points in handling goods in cold stores that cannot be taken up in brief space, but it should be pointed out that the large number of failures in small storage plants, usually operated in connection with ice plants, is due mostly to the fact that several products are stored in the same room at a common temperature which makes impossible good results, so necessary to permanent success in storage work.

Separation of Products. Where goods are stored for any length of time, there are few different products that can be stored

TABLE XXVI*

Duration and Temperature of Storage

(Averages from 43 warehouses)

	Average Maximum Days of Holding	Average Minimum Days of Holding	Average Usual Time Days	Average Temperature, F.
Fresh meats	201	17	58	12.5
Cured meats	193	34	84	29.3
Eggs	256	49	159	30.3
Fish	229	34	133	11.3
Oysters	50	14	29	27.6
Poultry—drawn	219	34	112	12.4
Poultry—undrawn	256	32	131	11.7
Game birds	275	29	133	16
Butter	301	29	156	8
Cheese	292	42	146	32.5
Apples and pears	188	34	122	31.5
Peaches	39	7	19	34.4
Berries	16	3	7	36
Grapes	79	12	32	34
Oranges and lemons	108	26	66	37.7
Lentils	19	3	7	34
Tomatoes	31	6	16	36
Cucumbers	36	5	11	28
Celery	71	11	31	34.4
Cabbage	96	24	57	32.2
Potatoes	133	28	71	35
Condensed milk	165	40	123	32.3
Nuts	180	30	155	31.6
Molasses	180	60	150	34.5
Dried fruits	180	30	140	33.3

*From *Mechanical Refrigeration*, by Macintire, John Wiley and Sons, Publishers.

TABLE XXVII
Rates for Cold Storage

(Goods and Quantity)	First Month	Each Succeeding Month	In Large Quantities, per Month	Season Rate per Bbl. or 100 Lbs.	Season Ends
Apples, per bbl.	$0.15	$0.12½	$0.12½	$0.45	May 1
Bananas, per bunch	.15	.10	.10	.....	.....
Beef, mutton, pork, and fresh meats, per lb	.00¾	.00½	.00⅜	.....	.....
Beer and ale, per bbl	.25	.2	.....	.....	.....
Beer and ale, per ½ bbl	.15	.1	.....	.....	.....
Beer and ale, per ¼ or ⅛ bbl	.10	.1	.....	.....	.....
Beer, bottled, per case	.10	.1	.....	.....	.....
Beer, bottled, per bbl	.20	.2	.....	.....	.....
Berries, fresh, of all kinds, per qt	.00½	.00⅓	.00⅓	.....	.....
Berries, fresh, of all kinds, per stand	.10	.....	.....	.....	.....
Butter and butterine, per lb (See also butter freezing rates.)	.00⅓	.00¼	.00⅜	.50–.75	Jan. 1
Buckwheat flour, per bbl	.15	.10½	.10	.50	Oct. 1
Cabbage, per bbl	.25	.20	.20	.....	.....
Cabbage, per crate	.10	.18	.08	.....	.....
Calves (per day), each	.10	.....	.....	.....	.....
Calves, per lb	.00¾	.00½	.00¾	.....	.....
Canned and bottled goods, per lb	.00¼	.00⅜	.00⅜	.....	.....
Celery, per case	.15	.10	.10	.....	.....
Cheese, per lb	.00½	.00¼	.00½	.50–.60	Jan. 1
Cherries, per quart	.00½	.00⅓	.00⅓	.....	.....
Cider, per bbl	.25	.15	.15	.....	.....
Cigars, per lb	.00½	.00¼	.00⅜	.....	.....
Cranberries, per bbl	.25	.20	.15	.....	.....
Cranberries, per case	.10	.....	.....	.....	.....
Corn meal, per bbl	.15	.12½	.10	.....	.....
Dried and boneless fish, etc., per lb	.00½	.00⅜	.00½	.50	Nov. 1
Dried corn, per bbl	.12½	.10	.10	.....	.....
Dried and evaporated apples, per lb	.00½	.00 1/10	.....	.50	Nov. 1
Dried fruit, per lb	.00½	.00½	.00⅜	.40–.50	Nov. 1
Eggs, per case	.15	.12½	.10	.50–.60	Jan. 1
Figs, per lb	.00⅜	.00⅜	.00 1/10	.....	.....
Fish, per bbl	.20	.18	.15	.75	Oct. 1
Fish, per tierce (See also fish freezing rates.)	.15	.13	.12½	.50	Oct. 1
Fruits, fresh, per bbl	.25	.20	.20	.....	.....
Fruits, fresh, per crate	.10	.08	.08	.....	.....
Furs, undressed, hydraulic pressed, per lb	.00½	.00¼	.00¼	1.00	Oct. 1
Furs, dressed, per lb	.03	.02½	.02	8.00	Oct. 1
Ginger ale, bottled, per bbl	.20	.15	.15	.....	.....
Grapes, per lb	.00½	.00⅓	.00¼	2.00	May 1
Grapes, per basket	.03	.02	.01	.....	.....
Grapes, Malaga, etc., per keg	.15	.12½	.12½	.....	.....
Hops, per lb	.00⅓	.00¼	.00⅜	.....	.....
Lard, per tierce	.25	.20	.20	1.00	Nov. 1
Lard oil, per cask	.25	.20	.20	1.00	Nov. 1
Lemons, per box	.15	.12½	.10	.50	Nov. 1
Macaroni, per bbl	.20	.15	.12½	.....	.....
Maple sugar, per lb	.00⅓	.00¼	.00⅜	.40–.50	Nov. 1

TABLE XXVII—Continued

Rates for Cold Storage

Goods and Quantity	First Month	Each Succeeding Month	In Large Quantities, per Month	Season Rate per Bbl. or 100 Lbs.	Season Ends
Maple syrup, per gallon	.01½	.01½	.01	.....	.....
Meats, fresh, per lb	.00¾	.00¾	.00¾	.....	.....
Nuts, of all kinds, per lb	.00½	.00½	.00½	.40–.50	Nov. 1
Oatmeal, per bbl	.20	.15	.12½	.....	.....
Oil, per cask	.25	.20	.....	.....	.....
Oil, per hogshead	1.00	.80	.....	.....	.....
Oleomargarine, per lb	.00½	.00	.00½	.....	.....
Onions, per bbl	.15	.12½	.10	.50–.60	May 1
Onions, per box	.12½	.10½	.....	.....	.....
Oranges, per box	.15	.12½	.10	.50	Nov. 1
Oysters, in tubs, per gal	.05	.04	.....	.....	.....
Oysters, in shell, per bbl	.50	.40	.30	.....	.....
Peaches, per basket	.10	.08	.07	2.00	Jan. 1
Pears, per box	.20	.15	.....	.60	May 1
Pears, per bbl	.40	.30	.....	1.20	May 1
Pigs' feet, per lb	.00½	.00½	.00½	1.00	Nov.1
Pork, per tierce	.20	.15	.15	.....	.....
Potatoes, per bbl	.25	.20	.20	.....	.....
Preserves, jellies, jams, etc., per lb	.00½	.00½	.00	.....	.....
Provisions, per bbl	.25	.20	.20½	.....	.....
Rice flour, per bbl	.20	.15	.12½	.....	.....
Sauerkraut, per cask	.25	.20	.15	.60–.75	Nov. 1
Sauerkraut, per ½ bbl	.15	.12½	.10	.....	.....
Syrup, per bbl	.30	.25	.20	1.00	Oct. 1
Tobacco, per lb	.00½	.00½	.00½	.....	.....
Vegetables, fresh, per bbl	.25	.20	.15	.....	.....
Vegetables, fresh, per case	.15	.10	.08	.....	.....
Wine, in wood, per bbl	.25	.25	.....	.....	.....
Wine, in bottles, per case	.10	.10	.....	.....	.....

in the same room to advantage. Thus butter requires a lower temperature than cheese, while fruits are kept at a higher temperature than the cheese. If eggs and butter are kept in the same storage room with other materials, they will soon absorb the flavor of the fruits and other things in the room. Oranges, pineapples, etc., may have the most delicious flavors, but these may not be very agreeable to the palate in butter or cheese. Such products may be stored together for a short time with some success if great care is taken with the ventilation, but it is the practice of all large storage establishments to have separate rooms and spaces for the different classes of goods stored. Table XXVI gives the duration and temperature of storage as determined from the average of forty-three warehouses.

Storage Rates. All storage business is conducted for revenue and it is important that such a schedule of rates be adopted as will allow a reasonable profit for the capital, skill, and experience necessary to run a cold-storage establishment. Rates vary with local circumstances, conditions, and with the products stored and the time they are kept in storage, so that no general rule can be laid down. Capacity for storage and the demand therefor as well as the competition to be met must all be considered. As a rough guide, Siebel gives the data presented in Table XXVII, the figures being averages of rates prevailing in a number of large cold-storage establishments.

MISCELLANEOUS APPLICATIONS OF REFRIGERATION

Breweries. Two of the most important uses of refrigeration—ice making and cold-storage work—have already been taken up at considerable length, but these industries, important as they are, do

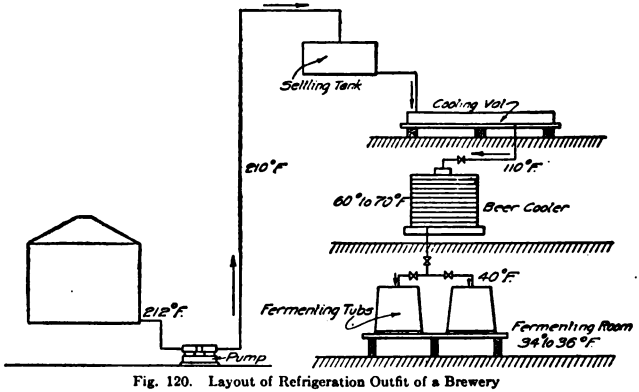


Fig. 120. Layout of Refrigeration Outfit of a Brewery

not cover the field of refrigeration applications by any means. After ice and cold-storage plants, the brewery industry is about the most important application of refrigeration. In making beer there are three distinct operations, the first being the preparation of malt from barley, the second the preparation of the wort from malt, and finally the fermentation of wort to convert it into beer. Specially prepared malt is washed or diluted with hot water to form *clear wort* which is

TABLE XXVIII*

Temperatures Used in Brewing Processes

Ale		Lager	
	Temperature Deg. F.		Temperature Deg. F.
Fermenting	50–60	Starting tub	34–36
Vat or ale storage	45–50	Fermenting	34–36
Ale chip	45–50	Storage	32–33
Carbonating	32–35	Chip cask	32–34
Racking	32–34	Racking	34–36

TABLE XXIX*

Wort Cooling

Temp. Air	Area of Cooling Surface Sq. Ft.	Wort					Water			
		Specific Gravity	Pounds per Hour	Initial Temp	Final Temp.	t_1-t_2	Pounds per Hour	Initial Temp t_3	Final t_4	t_4-t_3
..	881	....	13,000	212	72	140	22,000	65	139	104
44	514	1.104	14,340	155	59	96	27,200	54	100	46
..	514	1.188	15,660	191	59	132	35,400	54	100	46
44	514	1.035	17,620	193	59	134	32,700	54	100	46
40	514	1.018	17,680	178	59	119	36,700	54	100	46

*From *Mechanical Refrigeration*, by Macintire, John Wiley and Sons, Publishers

boiled with hops to make the *beer wort*. The wort thus made is cooled and converted into beer by adding yeast, which brings about decomposition or fermentation, the process taking place in large vessels placed in rooms cooled by refrigeration. The density of wort is determined by a special instrument known as the Balling saccharometer, which is so graduated that when immersed in the liquid it indicates the percentage of solid matter—mostly dextrine and saccharine—that the wort contains. The specific gravity and the specific heat of wort may be taken from standard tables, and with this data the refrigeration required can be figured by the methods already explained. Fig. 120 shows in diagram form the arrangement of brewery equipment.

Cooling wort makes up the greatest part of the refrigerating work to be done in a brewery, but aside from this the machinery must remove the heat of fermentation and keep the temperature of the cellars, fermenting rooms, etc., at 34° to 38° F. As this is about the lowest temperature required, it is seen that brewery work is com-

paratively light, but owing to the fact that the hot wort must be cooled quickly, it is necessary to install larger machines in breweries than would otherwise be called for. Table XXVIII shows the temperatures used in the various processes and storerooms of a brewery, while Table XXIX shows the data on wort cooling.

Packing Houses. Packing houses employ artificial refrigeration to a large extent and it is safe to say that this industry as it exists to-day would be impossible without artificial methods of cooling. There are three temperatures used respectively in the chill room, holding room, and freezing room. After the carcasses are dressed, it is important to get rid of the animal heat as rapidly as possible. This is done by suspending the carcasses in the *chill room* which carries a temperature of about 28 degrees. Ample ventilation is provided in this room to remove the gases and impurities given off from the meat in cooling. When the temperature has been reduced from blood heat—about 95 degrees—to 35 degrees, the meat is removed to the *holding room*, in which the temperature ranges from 32 to 35 degrees, but never low enough to freeze the meat. The temperature of the *freezing room* may be 10 degrees or under, but in freezing meat, it is necessary that the cooling be done gradually.

If possible to avoid it, meat is never frozen; but if it must be shipped long distances, requiring several days in transit, freezing is necessary. Ample time should be allowed for the process, the temperature being reduced gradually, as otherwise, the meat will be seriously damaged. If the temperature is reduced suddenly, the outer portion of the meat is frozen solid before the temperature inside can be lowered and the contraction of the outer layer of frozen meat on the inner part causes rupture of the congealed cells in the meat so that, when finally thawed out, it is found that the quality of the carcass has deteriorated. In cutting into a joint of meat so treated the flesh near the bone will be found to be of a pulpy consistency. Aside from this damage to the meat, it costs more to do the freezing where the temperature is reduced rapidly, not only on account of the fact that sudden changes are always costly, but more particularly by reason of the outer layer of frozen meat having insulating qualities.

So-called *bone stink* is nothing more than decaying marrow, which is due in most cases to rapid freezing but may be due in some measure to the condition of the animal before killing. Frozen meat

may be kept for several months at a temperature of 31 degrees, but care should be taken not to let the temperature rise above this figure, for a rise even to 33 degrees may result in the meat spoiling in less than a month, although if the ventilation is good and other conditions favorable it may be kept as long as two months. Usually frozen meat is kept about six months with perfect safety. If care is taken in thawing out, the meat will be palatable and wholesome. In discussing cold storage, the importance of circulation and ventilation was mentioned and the point applies with particular force to packing-house work, as meat is sensitive to improper conditions and white mold spots are readily formed under such circumstances.

Creameries. Creameries are in late years becoming large users of refrigeration, as it is found almost impossible to turn out good dairy products without artificial cooling. From the time the milk comes from the animals until it is worked up into butter, cheese, and other products, its temperature should be regulated carefully. Like breweries, creameries require light or moderate-temperature refrigeration, there being two objects in using refrigeration in the industry—the first, control of bacteria life in the milk; the second, regulation of temperature as required in separating the cream from the milk and in churning it. It is desirable, though not always possible, that the animal heat of the milk coming from the cows should be removed at once and if this can be done the quality is much improved. As a rule, however, the milk delivered to creameries by farmers has a temperature of from 65 to 70 degrees in summer and from 40 to 50 degrees in the winter. This milk, on coming to the creamery, should be pasteurized by being heated up in a special apparatus to a temperature of about 180° F., thereby destroying bacteria. Not all the bacteria life is destroyed at this temperature but the milk is made immune for all practical purposes and the danger of burning that would be incurred at higher temperatures is avoided.

In good separators, the cream can be removed from the milk at any temperature above 100 degrees, but 160 is the proper temperature. After pasteurization and separation, the milk is cooled down by being passed over a cooler of the Baudelot type, through which well water runs, and is returned to the farmers. The cream is then cooled rapidly by being passed over a circular capillary cooler through the corrugations of which well water is circulated. On leaving this

cooler it has a temperature of about 70 degrees and refrigeration is applied to reduce the temperature to 50 degrees, which gives the best results for ripening. In this latter process, the temperature rises to about 70 degrees and refrigeration must again be applied to reduce this to 48 degrees, at which temperature the cream goes to the churn. Butter is kept in cold stores at about zero, as already mentioned. Cheese must be made and stored at moderate temperatures if it is to ripen properly. The whole thing in creamery refrigeration is to control the temperatures exactly as desired, and this can be done only when refrigeration is used.

Drying Air for Blast Furnaces. Aside from the industries discussed, refrigeration is used in a number of manufacturing and industrial processes. One of the largest applications is that for drying air. A number of manufacturing processes require dry air, one of the most important being blast furnace operation. This is a comparatively new application, as until within the last few years, little was known of the extent to which moist air causes loss in steel mills. It has been found that by using a refrigerating machine to lower the temperature of the air used in blast furnaces, thereby causing it to reach the dew point and precipitate practically all contained moisture, a great economy is had, the air being afterwards reheated by passing through gas stoves fed with waste gases coming from the furnaces. The saving of coal in the blast furnaces is more than sufficient to drive the steam plant necessary for the refrigerating machine, while at the same time the production of the furnace is almost doubled. Plants for this work are of large capacity, ranging up into the thousands of tons. The saving figures about 50 cents per ton and the iron is of better grade.

In blast-furnace work it is customary to cool the air in two stages, one design of apparatus for this work being shown in Fig. 120. Air enters at *A* and rises through the lattice work *B* which is wetted and kept cool by a shower of cold water from the tank and distributing trough *C*. The water itself is cooled at *G* to about 33 degrees F. and is pumped up from the cold well at *H* to the tank *C*. The velocity of the air through the lattice work is not great, but to be sure that no entrained moisture is present, the moisture eliminators *D* are added, through which the air passes to enter the second stage chambers at *E*. These chambers have direct-expansion

ammonia coils and have a small stream of brine continually flowing over them, thereby preventing frost and giving better heat transmission. As the air leaves at *F*, it has constant temperature and humidity, there being about one grain of moisture to the cubic foot.

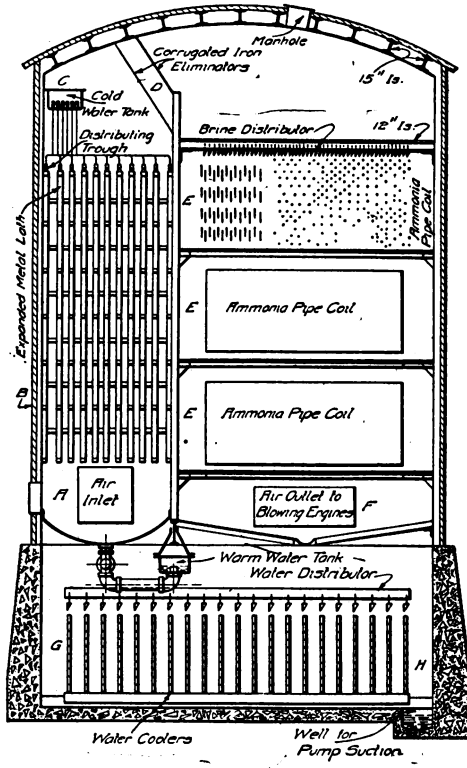


Fig. 121. Two-Stage Air Cooling as Used for Blast Furnaces
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

It will be seen then that the apparatus is efficient both in reduction of moisture and regularity of operation, so that it only remains to adapt the design in sizes suitable for cold-storage work and add apparatus suitable for supplying a known amount of moisture to

the air passing into the various ducts of a cold-storage house. It should then be possible to secure positive and exact regulation of the humidity in each storage room according to the needs of the goods in store.

As the greatest part of the moisture is removed in the first stage, the brine is not diluted rapidly and the process of distilling off the additional water from it is not serious. Reconcentration of the brine may be economically effected in a double-pipe exchanger. Surplus water accumulating in the first stage is drawn off and used on the condensers of the refrigerating plant. The apparatus shown in the illustration is capable of handling up to 40,000 cubic feet of air per minute. For smaller installations the single-stage cooling process is better adapted. An apparatus of this kind is shown in Fig 122, which it will be noted is somewhat similar to the analyzer of an absorption machine. The air is cooled by coming in contact with successive showers of brine and also a small amount of wet surface. Another design is shown in Fig. 123, being that of Linde. It will be seen that a number of revolving disks have the lower portion immersed in cool brine, or it may be water. These disks therefore pick up a film of the cold brine, against which the air is forced at a velocity of from 5 to 8 feet per second, giving a high cooling efficiency. Only a small amount of power is required to drive the machine, the chief objection being the complication and number of parts, all of which, however, are simple.

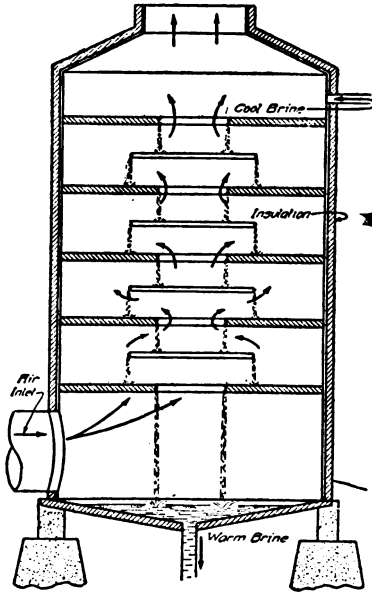


Fig. 122. Diagram of Air-Cooling Arrangement for Small Installation

Cooling Air in Buildings. Theaters, halls, and residences are cooled by artificial refrigeration in summer, usually by a forced-air circulation, where the air is driven through washing machines which remove all impurities, and then is passed over cooling coils, before going into the ventilating ducts. In the case of theaters, the most usual arrangement is to have the ventilating ducts pass under the floor, the openings from the ducts being underneath the seats in all parts of the auditorium, so that ventilation is uniform without

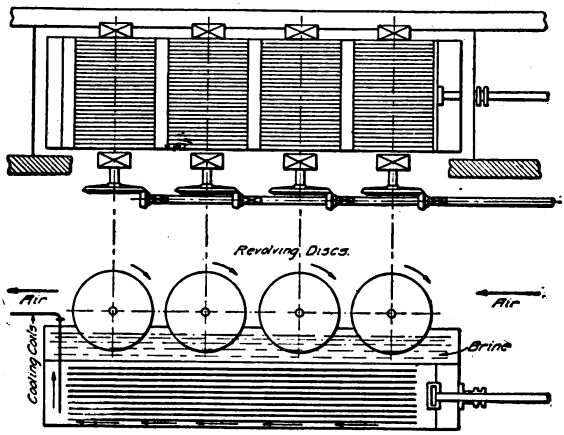


Fig. 123. Cooling Air by Means of Wetted Disks
From "Mechanical Refrigeration", by Macintire, John Wiley and Sons, Publishers

drafts and with the air at suitable conditions of temperature and humidity.

Precooling of Fruit. Research work on the part of the Government and fruit growers has in recent years established the desirability of cooling fruit quickly after picking, and the same applies in lesser degree to vegetables. This precooling is especially desirable when the fruit and vegetables are to be shipped long distances. In the old methods of shipping with refrigerator cars, the fruit and car are both at the temperature of the atmosphere when loaded and considerable time, in some cases as much as two or three days, is required after shipping before the natural heat is removed and the temperature reduced throughout the car. As the cars are closed

when loaded and shipped, there is no opportunity for the vapors and gases thrown off in the first cooling to be removed and they remain in the car to promote bacteriological growth. Precooling has been found to overcome these troubles and save on transcontinental shipments about 5 tons of ice per car and from 10 to 33 per cent of the fruit that would otherwise be ruined.

The intermittent vacuum precooling process used in Roseville, California, employs first an air suction at the top of the car and then an air pressure at the car doors. By exhausting the warm air at the top of the car a partial vacuum is formed, which causes the cool air to rush into all parts of the car as soon as admitted. As the cold air is at a temperature of about 10 degrees F. only a few hours are required to reduce the temperature uniformly throughout the car to from 24 to 28 degrees as desired. For average summer temperature the total refrigeration required to cool and ice a car of 448 boxes of oranges is about 13 tons, of which 6½ tons is ice placed in the car bunkers after cooling.

Chocolate Making. Confectioners find use for refrigeration in maintaining the temperature of dipping rooms so that the candies are kept firm. Also by regulating the temperature and humidity of the air, the quality and uniformity of the product is maintained. Usually the dipping and packing rooms are cooled by forced circulation of air cooled to about 50 degrees F. so as to maintain a temperature of from 66 to 68 degrees F. and a humidity of about 70 per cent. Fresh air is not usually provided except that which comes in by leaks in the walls around windows, etc., the same air being continually circulated over the bunker coils. As the work rooms are not cooled at night the coils are easily refrosted. In addition to the work rooms, there are chill rooms for the bulk chocolate, which has been run into molds of about 10-pound size, and these rooms are maintained at from 29 to 30 degrees F.

Oil Refining. In the refining of crude oil—particularly in the manufacture of the heavier oils—refrigeration is indispensable in the summer time. In this work the oil of a particular grade is cooled to a fixed temperature, at which the surplus paraffin will crystallize out and may be separated from the oil by drainage, but more particularly by passing the cold mixture through a filter press. The different grades of oil require varying temperatures, these

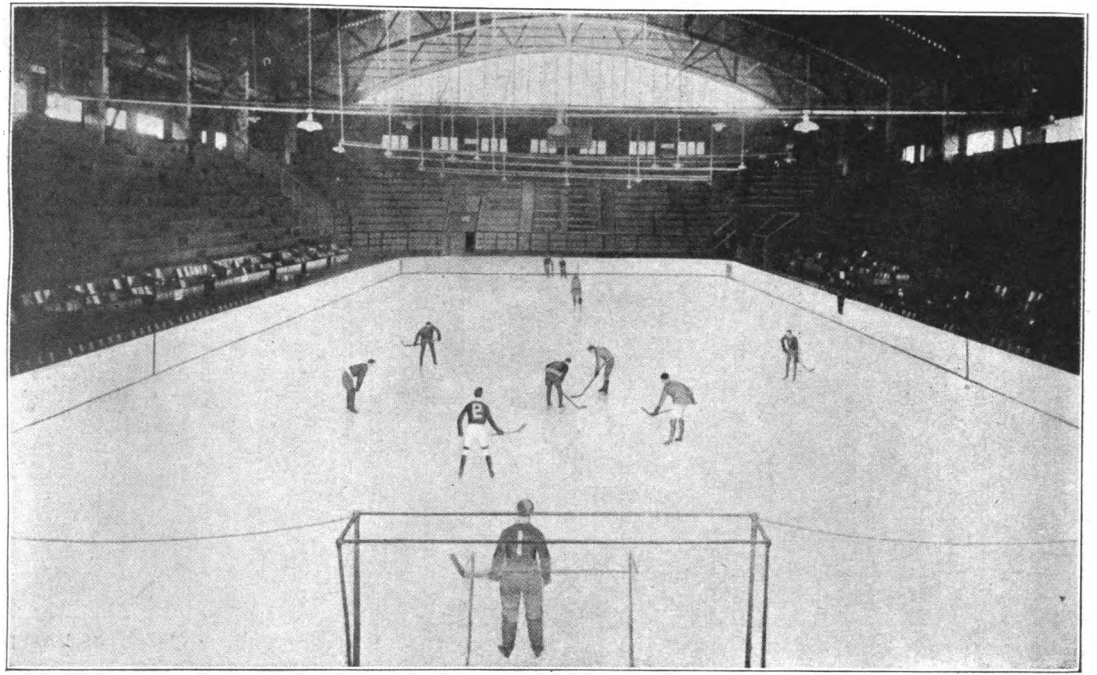


Fig. 124. Skating Rink Where Ice Surface Is Maintained by Ammonia Pipes Just below the Surface
Courtesy of De La Vergne Machine Company, New York City

being from +80 to −20°F. The direct expansion is seldom if ever resorted to, but a double-pipe counterflow arrangement is used, frequently with a screw conveyor in the inside pipe to provide positive flow of the oil.

In this case, as before, the refrigeration may be represented by

$$Q = W \times c \times (t - t) \text{ B. T. U. per minute}$$

where W is pounds per minute, and c is a variable, depending on the kind of oil being cooled.

Maintaining Constant Temperature in Bakeries. Bakers likewise require cooling in their establishments to maintain constant temperature in the mixing rooms. Heating and cooling coils are provided so that the temperature may be raised or lowered as required to keep it at a constant figure. The result of this care is bread of uniform texture from day to day, so that housekeepers can depend on getting the same kind of bread each day.

Miscellaneous. Refrigeration also is used in all large cities nowadays in maintaining skating rinks, Fig. 124, in which large ice surfaces are formed artificially for the amusement of the public and incidentally the profit of the owners. In laboratory experimental work extremely low temperatures are frequently required and these may be had with the refrigerating machine, using special intensifying apparatus. Medical men have long appreciated the value of ice and low temperatures in handling certain forms of disease. In fevers, especially, ice is almost a necessity, if the disease is to be kept under control. This fact as already mentioned was largely responsible for the development of refrigerating machinery. Early machines and experiments were mostly made by physicians in the effort to afford a ready means of alleviating suffering. This use of the refrigerating machine, aside from all other applications, gives refrigeration a commanding place among the world's greatest industries. If one stops to consider, it is seen that there is scarcely a food product or other material having to do with human existence with which refrigeration does not have to do at some time or other. Thus the importance of refrigeration as applied today becomes more apparent. Certainly no other scientific development has lent itself to application in a wide and varied field of usefulness in a manner that can compare in any way with mechanical refrigeration as applied at the present time.

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